



Pretzel Brat Pull-Aparts

INGREDIENTS

5 tsp instant quick-rise yeast
1 tbsp Hy-Vee granulated sugar
1 ½ cups plus ½ c. warm water, divided (110 to 115°)
1 tsp Hy-Vee baking soda
4 cups Hy-Vee all-purpose flour
¼ cup Hy-Vee salted butter
2 tsp kosher salt
6 Hy-Vee apple & brown sugar maple bratwursts
1 Hy-Vee large egg yolk, beaten
Hy-Vee honey mustard, for serving

PREPARATION

- 1** Preheat oven to 400°. Line a 15x10-inch rimmed baking pan with parchment paper. Spray with nonstick spray.
- 2** Dissolve yeast and sugar in 1½ cups warm water in a small bowl; set aside. Bring remaining ½ cup water to a boil in a small saucepan. Stir in baking soda until dissolved; cool.
- 3** Stir together flour, melted butter, and 1 teaspoon salt in a large bowl until combined. Add yeast mixture; stir with a wooden spoon until dough begins to form a ball. Turn dough out onto a lightly floured surface. Knead 4 to 5 minutes or until smooth and elastic.
- 4** Divide dough into 24 equal pieces. Roll each into a ball and then press out into a 2-to-3-inch circle. Cut each bratwurst into 4 equal pieces. Wrap each with a piece of the dough; pinch edges together to enclose. Place in prepared baking pan, seam sides down with edges touching.
- 5** Brush tops of dough bundles with cooled baking soda mixture; brush with beaten egg yolk and sprinkle with remaining 1 teaspoon salt.
- 6** Bake 22 to 25 minutes or until golden brown and internal temperature reaches 165°. Cool 5 minutes before serving. Serve with honey mustard, if desired.