

Bacon-Loaded Cheese-Stuffed Soft Pretzels: Your New Favorite Indulgence

Bacon-Loaded Cheese-Stuffed Soft Pretzels



OVEN
425°F

TIME
15-20 min

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Recipe Card

SAVE
PDF

INGREDIENTS

- 1 package (13.8 oz) refrigerated pizza dough
- 6 slices of bacon, cooked until crispy and crumbled
- 1 cup shredded cheddar cheese
- 1/4 cup chopped green onions
- 1/4 cup melted unsalted butter (for brushing)
- 1/4 cup baking soda
- 2 cups warm water
- Coarse salt, for sprinkling

DIRECTIONS

- 1. Preheat : Oven & Prep Dough:** Preheat your oven to 425°F (220°C). Lightly flour a clean work surface. Roll out the refrigerated pizza dough into a large rectangle. Using a knife or pizza cutter, cut the dough into 6 equal pieces.
- 2. Fill the : Pretzels:** Take each piece of dough and gently flatten it further into a rectangle. Sprinkle a generous amount of the crumbled bacon, shredded cheddar cheese, and chopped green onions evenly over each piece of dough, leaving a small border around the edges.
- 3. Roll & : Seal:** Starting from one long side, tightly roll up each piece of dough, making sure to enclose the filling completely. Once rolled, pinch the edges firmly to seal the dough, ensuring no filling escapes during baking.
- 4. Shape the : Pretzels:** Carefully shape each rolled piece of dough into a pretzel. To do this, form a U-shape, then cross the ends over each other, twist them once, and fold them back down to press onto the bottom of the U-shape, forming the classic pretzel knot.
- 5. Baking : Soda Bath:** In a large, shallow bowl, mix the 2 cups warm water with the 1/4 cup baking soda until the baking soda is dissolved. This mixture gives pretzels their characteristic chewy crust and color.
- 6. Dip & : Salt:** Carefully dip each shaped pretzel into the baking soda mixture, ensuring it's fully submerged for a few seconds. Remove, letting any excess drip off, and place the pretzel onto a baking sheet lined with parchment paper. Immediately sprinkle coarse salt generously over the top of each pretzel.

7. **Bake to : Golden:** Bake in the preheated oven for 15-20 minutes, or until the pretzels are beautifully golden brown and look puffy and cooked through.
8. **Butter & : Serve:** Once baked, remove the pretzels from the oven. While still warm, brush the melted butter generously over the top of each pretzel. Serve immediately and enjoy these delicious Bacon-Loaded Cheese-Stuffed Soft Pretzels as a tasty snack or appetizer!

SWAPS & NOTES

Pizza Dough: While refrigerated pizza dough is a fantastic shortcut, you can certainly use homemade pizza dough if you prefer.

Bacon: Any good quality bacon works, but ensure it's cooked to a crisp for the best texture contrast against the soft pretzel.

For a different flavor, try a smoky applewood bacon.

Cheese: Cheddar melts beautifully, but a Mexican blend, Monterey Jack, or even a spicy pepper jack would be delicious.

TIPS FOR SUCCESS

Don't Over-Flour: Use just enough flour on your surface to prevent sticking, as too much can make the dough tough.

Roll Tightly: Rolling the dough tightly ensures the filling stays put and creates a nice, even spiral of flavor.

Seal Firmly: A good, firm seal on the edges is crucial to prevent cheese from oozing out during baking.

Fresh Baking Soda Solution: Make sure the baking soda is fully dissolved in the warm water for even results.

