

Easy Homemade Soft Pretzel Bites

Here is a list of ingredients... It's long, so be prepared...

A package of frozen dinner rolls (I used [Rhodes](#) frozen dinner rolls. If you can't find Rhodes, you can use any kind of bread dough cut into bite size pieces. I think frozen is easier! ;))

That's it. Seriously folks, supper easy. Okay, so you have to brush a little butter and sprinkle some garlic powder and Parmesan cheese on them, but that is it!

Thaw your dough enough so you can cut the rolls in half. The beauty of this is, you can make as little or as much as you like. I made enough to put on one cookie sheet to thaw, and then when I cut them I had enough for two cookie sheets.

After you cut the rolls in half, prepare a pot of boiling water, and a towel lined with a paper towel on top.

You are going to plop 10 or 12 of the dough balls into the boiling water for about 45 seconds to shock the dough. Use a big slotted spoon to fish them out of the water and put on the paper towels to soak up some of the water.

After you finish shocking your dough, put them on a greased cookie sheet and bake at 375 degrees for 15 to 20 minutes. They will be done when they are a nice golden brown color.

Load them up with some melted butter...

Then sprinkle with the topping of your choice:

a little salt, garlic and Parmesan...

or,

cinnamon and sugar...

Enjoy!