

Asiago and Cheddar Soft Pretzels

1 pkg hot roll mix (16 oz)

1 cup (4 oz) shredded sharp cheddar cheese or pepper jack cheese

½ cup (2 oz) grated Asiago cheese, divided to ¼ cup each

Flour for hands and kneading

1 egg, well beaten

Optional toppings such as crushed red pepper, cracked pepper, poppy seeds.

Mix hot roll mix per package directions, adding the cheddar and ¼ cup of the Asiago cheeses. Dough will be stiff so combine as well as possible. Go ahead and knead dough and let rest as directed. Divide dough into 12 equal pieces and roll each with hands on a lightly floured board to form a 12 to 15 inch rope. Form into pretzel shape and place on non-stick baking sheets, two inches apart. Cover with a light towel and let rise as directed. Preheat oven to 375. Brush each pretzel with the beaten egg, sprinkle remaining Asiago cheese on each, and any of the toppings. Bake until golden brown, about 16 to 18 minutes. Remove to wire rack to cool. Store in container at room temperature up to four days. Serve with honey mustard or marinara sauce.