

Eleven Candy Bar

Chocolate Pretzel Cookie
 Milk Chocolate Cream
 Caramel Pastry Cream
 Peanut Brittle

1. Pipe a border of the caramel pastry around the edge of the cookie.
2. Pipe the milk chocolate cream in the middle.
3. Sprinkle pretzel crumbs on top.
4. Break up the peanut brittle and place on top.
5. Serve with chocolate and caramel sauce and ice cream of choice: vanilla, chocolate, peanut butter.

Chocolate Pretzel Cookie

9 oz egg yolks
 18 oz granulated sugar
 18 oz softened butter
 25 oz all purpose flour or pastry flour
 12 oz Home Made Pretzel, ground (see below recipe)
 2 oz light cocoa powder

1. Whip the yolks and sugar together until light and fluffy.
2. Add the butter and whip until blended.
3. Switch to a paddle attachment and cream in the flour, pretzel and cocoa powder.
4. Chill dough for an hour.
5. Roll out on floured surface and cut into rectangles.
6. Bake at 325 for 8 to 10 minutes.

Home Made Pretzel

2 ¼ tsp dry yeast
 1 ¼ C. warm water
 ¼ C. melted butter
 1 tsp salt
 1 Tbs granulated sugar
 4 C. all purpose flour

1. Place the yeast with the warm water and let rest a minute or two.
2. Place in mixing bowl with dough hook.
3. Add the rest of the ingredients with salt being last.
4. Mix until a ball forms.
5. Knead on a floured surface.
6. Place in a bowl and cover with a towel or plastic wrap and let double in size.
7. Roll out on floured surface until thin ¼ inch.
8. Sprinkle salt on top.
9. Bake at 425. for 12 to 15 min or until golden brown.