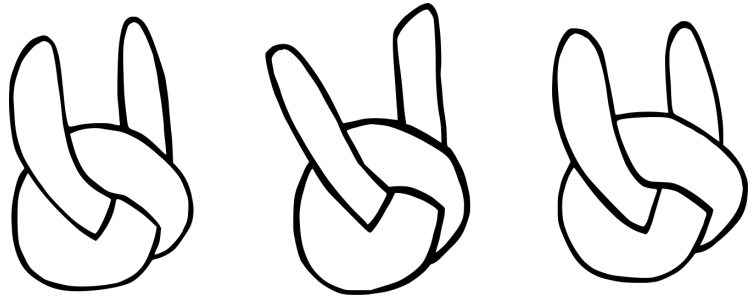


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# Bunny Pretzels w/ Orange Zest and Cream Cheese Icing

This spring favorite is designed to be made with both a kitchen scale and an electric stand mixer. Makes about 3 dozen bunnies.

By Rebecca Brown




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**12 hours to 4 days in advance of when you bake the bunny pretzels**

Add	<b>1 orange's zest</b> <b>30 oz unbleached bread flour</b> <b>1 tablespoon kosher salt</b> <b>1 1/2 teaspoon yeast</b> <b>2 1/2 tablespoons brown sugar</b> <b>3 tablespoons melted unsalted butter</b> <b>18 oz lukewarm water (95°)</b>	Add ingredients to mixer bowl in this order. Pro tip: before you measure the flour, put the mixer bowl on top of the scale and zero it out. Then add the flour to measure quickly by weight.
Mix with Paddle	30 seconds	Lowest Speed
Rest	2 minutes	Uncovered
Mix with Paddle	1 minute	Lowest Speed
Rest	5 minutes	Uncovered
Mix with Dough Hook	3 minutes	Medium Low Speed
Knead By Hand	1 minute	On a lightly floured counter. The dough should only be a little sticky and mostly smooth.
Refrigerate	12 hrs - 4 days	Lightly oiled sealed plastic container with at least 3 1/2 qt volume.

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## baking day

Pre-heat Oven	400°	Adjust oven racks before pre-heating. You'll need two racks spaced out in the middle of the oven.
Prepare	3 baking sheet pans	The bunny pretzels like to stick to the pans. I've found the most success using silicone pan liners. Oiling parchment paper can work too.
Mix	3 cups warm <b>water</b> 5 tablespoons <b>baking soda</b>	The hottest water that comes out of your tap will work and set this aside to be your dipping solution.
Cut	1.2-1.5 ounce pieces	Remove dough from refrigerator and, before kneading, cut into 1.2-1.5 ounce pieces. Or you could divide evenly into 36 pieces.
Roll	into 8-10 inch snakes	Using the palms of your hands on the counter, roll the dough into snakes with tapered ends. You may need to have a few snakes going at once to give the dough a chance to relax because it likes to shrink back.
Knot	into bunnies	Tie snake into a single overhand knot and position the ends to make them look like bunny ears. Place onto baking sheet. Once you fill the first pan (12-15 bunnies), move on to the next step with that pan.
Dip	in solution	Gently and fully immerse bunnies one at a time in the prepared baking soda solution and return to the baking sheet.
Sprinkle	<b>salt</b>	Sparingly sprinkle with salt. It is so easy to overdo it.
Bake	8 minutes	
Rotate	pans	Put the top in the bottom, the bottom in the top, the back in the front, and the front in the back. Easy right?
Bake More	8-10 minutes	Bake until deep golden brown.
Cool	on rack	Place bunnies on rack to cool. Once the last pan is in the oven, start mixing up the icing.
Mix	1.5 oz <b>cream cheese</b> 1/4 cup <b>butter</b> 1 <b>orange's zest</b>	Use an electric mixer to get all the lumps out. I'd like to think that the icing is optional... but is it?
Add	1 teaspoon <b>cream</b> or <b>milk</b> 1 cup <b>powdered sugar</b>	Mix until fully incorporated.
Spread	icing	Starting with the coolest bunnies first, spread a thin layer of icing over the bunny pretzels.