



Artisanal soft pretzels made with simple, high-quality ingredients. Expertly crafted with a light, airy brioche interior and a traditional Bavarian-style pretzel crust for a one-of-kind soft pretzel experience. Just heat and eat.

## Warming & Storing Instructions

### Soft Pretzels

- Preheat your oven to the suggested temperature below. Oven temperatures vary, and the heating times below are guidelines.
- We recommend fully thawing your pretzels before baking them. If you just can't wait, you can heat them in the oven straight from the freezer. It takes a little longer to bake from frozen, and cooking times can vary.
- To heat, place the pretzels on a non-stick baking sheet or parchment paper. Brush them with butter, water, or olive oil and sprinkle on your choice of flavored sweet or savory topping.
- Bake the pretzels until they are heated through, and they'll be light, airy, and ready to enjoy!



PLEASE USE THE FOLLOWING OVEN TEMPERATURES AND HEATING TIMES AS A GUIDE FOR HEATING YOUR PRODUCTS.  
 These will vary depending on your oven.



**TOPKNOT**

Signature XL Soft Pretzels

TEMP/TIME  
 FROM THAWED:  
 TEMP/TIME  
 FROM FROZEN:

**425° / 6-8 mins**  
**400° / 10-12 mins**



**WHEELHOUSE**

Signature Soft Pretzels

**425° / 4-6 mins**  
**400° / 8-10 mins**



**TURNBUCKLE**

Soft Pretzel Sticks

**425° / 3-5 mins**  
**400° / 6-8 mins**



**SLIDEPIECE**

Soft Pretzel Slider Buns

**425° / 3-5 mins**  
**400° / 6-8 mins**



**RIBBON**

Soft Pretzels

TEMP/TIME  
 FROM THAWED:  
 TEMP/TIME  
 FROM FROZEN:

**425° / 4-6 mins**  
**400° / 8-10 mins**



**FOURSEAM**

Soft Pretzel Buns

**425° / 4-6 mins**  
**400° / 8-10 mins**



**ONE-TIMER**

Soft Pretzel Bites

**425° / 3-4 mins**  
**400° / 4-6 mins**