



# Soft Pretzels



1 CAN (11 OZ) PILLSBURY® REFRIGERATED BREADSTICKS  
 1 EGG, BEATEN  
 KOSHER SALT  
 GARLIC POWDER & GRATED PARMESAN CHEESE

HEAT OVEN TO 375°. UNROLL DOUGH; SEPARATE INTO 12 BREADSTICKS. CUT EACH IN HALF LENGTHWISE. ROLL EACH BREADSTICK LIGHTLY TO FORM 10-INCH-LONG ROPE. TO SHAPE EACH PRETZEL, SHAPE ROPE INTO A CIRCLE, OVERLAPPING DOUGH ABOUT 2 INCHES FROM EACH END, LEAVING ENDS FREE. TAKE 1 END IN EACH HAND; TWIST ONCE AT POINT WHERE DOUGH OVERLAPS. LIFT ENDS OVER OPPOSITE SIDE OF CIRCLE. PLACE 1 INCH APART ON UNGREASED COOKIE SHEET. BRUSH EACH WITH BEATEN EGG; SPRINKLE WITH SALT. BAKE 13 TO 15 MINUTES OR UNTIL GOLDEN BROWN. MEANWHILE, IN SMALL MICROWAVABLE BOWL, MIX CHEESE SPREAD AND MILK. MICROWAVE ON HIGH 1 MINUTE, STIRRING ONCE HALFWAY THROUGH COOKING, UNTIL MELTED AND HOT. REMOVE PRETZELS FROM COOKIE SHEET. SERVE WARM PRETZELS WITH PIZZA SAUCE.



# Animal Cookie Milkshake



5-6 SCOOPS EXTRA CREAMY VANILLA ICE CREAM  
 ½ CUP – 1 CUP OF MILK  
 20 CIRCUS ANIMAL COOKIES  
 RAINBOW SPRINKLES  
 CORN SYRUP

POUR THE CORN SYRUP INTO A SMALL BOWL AND USE A BRUSH TO THINLY COAT THE INSIDE OF A CLEAR GLASS WITH THE SYRUP (CAREFULLY, IT'S VERY STICKY).  
 POUR THE RAINBOW SPRINKLES ONTO THE INSIDES OF TWO GLASSES -- THEY WILL IMMEDIATELY STICK TO THE CORN SYRUP. SET ASIDE.  
 USE A BLENDER TO BLEND TOGETHER THE ICE CREAM, COOKIES AND MILK. THE AMOUNT OF MILK YOU USE WILL CONTROL HOW FROTHINESS OF THE SHAKE. POUR THE MILKSHAKE INTO YOUR SPRINKLED GLASSES AND ENJOY!