***Seasoned Pretzels***

Ingredients:

* 1/2 bag of Hard Pretzel Twists
* 1/4 cups of vegetable or canola oil
* 2 tsp. garlic powder
* 1 tsp. dill weed
* 2 tsp. onion powder

Instructions:

1. Preheat oven to 200 degrees. Prepare a baking sheet- line with tin foil.
2. Put a plastic bag under a paper bag to create an additional barrier.
3. Open pretzel bag and place into paper bags.
4. Whisk the oil and seasoning together in a separate bowl.
5. Pour mixture over the pretzels and shake well until all of the pretzels are evenly coated.
6. Pour pretzels out onto prepared baking sheets. If there is any oil remaining in the bowl/bag simply pour it over the pretzels on the baking sheet and stir them around to coat well.
7. Bake for 10 minutes.
8. Remove from oven and allow to cool on baking sheet.
9. Place into a serving bowl with appropriate serving utensil.

**Cinnamon Seasoned Pretzels**

Ingredients:

* 1/2 bag of Hard Pretzel Twists
* 1/4 cup of vegetable or canola oil
* ¼ c sugar
* 1 tsp. cinnamon

Instructions:

1. Preheat oven to 200 degrees. Prepare a baking sheet- line with tin foil.
2. Put a plastic bag under a paper bag to create an additional barrier.
3. Open pretzel bags and place into paper bag.
4. Whisk the oil, sugar and cinnamon together in a separate bowl.
5. Pour mixture over the pretzels and shake well until all of the pretzels are evenly coated.
6. Pour pretzels out onto prepared baking sheet. If there is any oil remaining in the bowl/bag simply pour it over the pretzels on the baking sheet and stir them around to coat well.
7. Bake for 10 minutes.
8. Remove from oven and allow to cool on baking sheet.
9. Place into a serving bowl with appropriate serving utensil.