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## Soft Pretzels

Always a favorite. May use different toppings and dips.

Quantity	Ingredients	Preparation Notes
1 pkg	active dry yeast	• Preheat oven to 425 and grease 2 large baking sheets
1 1/3 C	Water - (105 - 115 degrees)	• In large bowl sprinkle yeast over warm water and stir with rubber spatula until well blended
1 Tbsp	Sugar	• Gradually stir in sugar, salt and enough flour to form soft, sticky dough.
3.5 - 4 C	Flour	• Turn dough onto well floured board and knead 5 - 7 minutes adding more flour if needed until dough is smooth and elastic. Surface of dough will appear blistered but should not stick to the board.
1	Egg	• Cut dough in half and then each half into six equal sized pieces.
1 Tbsp	Water	• Roll each piece into a rope until about 15 inches long.
2 Tbsp	Coarse Salt	• Loop to form pretzel shape and place on baking sheet about 3 inches apart. Make sure that loops are open so that pretzels won't close when rising during baking.
		• In small bowl, mix together egg and water.
		• Brush egg mixture on pretzels and sprinkle with salt.
		• Bake 15 - 20 minutes until golden brown.