

Hand-rolled Soft Pretzels





Makes 12

Ready in 60-90 minutes

Ingredients:

1 ½ cup warm water

1 tbs active dry yeast

2tbs packed brown sugar

1 tsp salt

4 cups all-purpose flour

Also needed:

2 cups warm water

2tbs baking soda

3 tbs melted butter

Coarse salt to taste

Directions:

In large mixer bowl or stand mixer: add 1 ½ warm water, 1 tsp salt, 4 cups flour, 2 tbs brown sugar and 1 tbs yeast, all in that order. There is no need to proof your yeast in this recipe as long as ingredients are added in this order. Mix all ingredients together until dough forms, continue to mix for 5 minutes. Dough will be smooth and elastic.

Allow to sit in warm place to rise 45-60 minutes or til doubled in size.

While dough is rising prepare your water bath for dipping pretzels ropes. Combine 2 cups warm water and 2 tbs baking soda. Stir until baking soda dissolved.

Once dough has risen. Separate dough into 12 equal pieces. Roll each piece into a long thin rope (1/2" in diameter or less) and dip each rope into the baking soda water solution. Shape into pretzel shape and place on greased baking sheets.

Allow to rise a gain for 5-10 minutes. Bake at 450 degrees for about 10 minutes or until golden. Brush with melted butter and sprinkle with coarse salt to taste. Enjoy!

Tips!

For a sweet treat.... After brushing with melted butter, dip in a cinnamon sugar mixture! Warm, buttery and cinnamon!