

# Soft Pretzels

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Makes 12

## Ingredients

- 1 1/2 C warm water
- 1 1/8 t yeast
- 2 T brown sugar
- 1 1/8 t salt
- 4 C all purpose flour

### Water Bath

- 2 C warm water
- 2 T baking soda

### Toppings

- 1/2 C coarse salt
- 2 T butter, melted
- Spices, seasonings

## Instructions

1. Preheat oven to 450 degrees.
2. Sprinkle yeast and sugar into lukewarm water in mixing bowl and stir to dissolve.
3. Add flour and brown sugar in small increments, stirring to combine and eventually kneading the dough until smooth and elastic. Let rise at least 1/2 hour.
4. While dough is rising, prepare a baking soda water bath.
5. After dough has risen, pinch off bits of dough and roll into a long rope (about 1/2 inch or less thick) and shape.
6. Brush pretzels with soda solution and place on a parchment lined baking sheet.
7. Bake in 450 degrees for about 10 minutes or until golden.
8. Brush with melted butter and sprinkle with savory spice mix.
9. Serve, Savor, Enjoy!