

SOFT PRETZEL RECIPE

Dough

- 2 1/2 cups (298g) all purpose unbleached flour
- 1 teaspoon salt
- 2 teaspoons brown or white sugar
- 2 1/4 teaspoons (7g) instant yeast
- 1 tablespoon melted butter
- 7/8 to 1 cup (198g to 227g) warm water*

(start with the lesser amount and add more water as needed to get a soft dough ball)

Baking soda bath

- 1 cup (227g) boiling water
- 2 tablespoons (28g) baking soda

Topping

- coarse, kosher or pretzel salt, optional
- 3 tablespoons (43g) butter, melted OR
- 3 tablespoons butter and cinnamon sugar

Instructions:

1. **To make dough by hand or with a mixer:** Place all of the dough ingredients into a bowl and beat until well-combined. Knead the dough, by hand or machine, for 5 to 8 minutes, until it's soft, smooth, and elastic.
2. **To make dough with a bread machine:** Place all of the dough ingredients into the pan of your bread machine, program the machine for dough or manual, and press Start. Allow the dough to go through its kneading cycle.
3. Transfer the dough to a lightly greased bowl, cover, and let it rise for 30 minutes
4. **To make water bath:** While the dough is rising, Boil the water and then add baking soda, stirring until the soda is totally (or almost totally) dissolved. Set the mixture aside to cool to lukewarm.
5. Preheat your oven to 475°F. Prepare a baking sheet by spraying it with vegetable oil spray, or lining it with parchment paper.
6. Transfer the dough to a lightly greased work surface, and divide it into eight equal pieces (about 70g each).
7. Allow the pieces to rest, uncovered, for 5 minutes. Pour the baking soda/water into a pan for dipping the pretzels.
8. Roll each piece of dough into a long, thin rope (about 28" to 30" long), and twist each rope into a pretzel shape. Place pretzels in the pan with the baking soda/wate, spooning the water over their tops; leave them in the water for 2 minutes before placing them on the baking sheet. This baking soda bath will give the pretzels lovely golden-brown color.
9. Transfer the pretzels to the prepared baking sheet. Sprinkle them lightly with coarse, kosher, or pretzel salt, if desired. (Skip the salt if you're making cinnamon sugar pretzels).

10. Allow them to rest, uncovered, for 10 minutes. Bake the pretzels for 8 to 9 minutes, or until they're golden brown.

Remove the pretzels from the oven, and brush them thoroughly with the melted butter. Keep brushing the butter on until you've used it all up; it may seem like a lot, but that's what gives these pretzels their buttery taste. Roll in cinnamon sugar if making sweet pretzels. Eat the pretzels warm, or reheat them in an oven or microwave.

To make pretzel bites:

1. Roll the eight pieces of dough into 10" ropes.
2. Cut each rope crosswise into 6 to 10 equal pieces.
3. Dip the pieces into the baking soda solution
4. Place on a greased or parchment-lined baking sheet, and top with pretzel salt (Omit salt if making sweet pretzels).
5. Bake in a 400°F oven for 12 to 15 minutes, until golden brown.
6. Remove from the oven, and roll the bites in 6 tablespoons melted butter; and cinnamon sugar (if making sweet pretzels).