

Basic Soft Pretzel Recipe Card

Ingredients:

- 1 ½ cups warm water
- 1 packet (2 ¼ tsp) active dry yeast
- 1 tbsp granulated sugar
- 1 tsp salt
- 4 cups all-purpose flour
- 2 tbsp unsalted butter, melted
- 10 cups water
- ⅔ cup baking soda
- Coarse salt

Instructions:

1. Combine warm water, yeast, and sugar. Let sit for 5 minutes.
2. Add salt, flour, and melted butter. Knead for 5 minutes.
3. Cover and let rise for 1 hour.
4. Divide dough into 8 pieces, roll into ropes, and shape.
5. Boil water with baking soda. Dip pretzels for 30 seconds.
6. Brush with butter, sprinkle with salt, and bake at 450°F for 12-14 minutes.

ENJOY !

