



Homemade Soft Pretzels



Ingredients:

- 1 ½ cups water, warm
- 1 tablespoon salt
- 1 tablespoon sugar
- 1 packet active dry yeast (2 ¼ teaspoons)
- 4 cups flour (more if sticky)
- 3 tablespoons oil, divided
- 1/3 cup baking soda
- 2 eggs, beaten
- coarse salt

Method, Pretzels:

1. In a bowl, mix water, salt, and sugar until combined. Add yeast, and let rest 5 minutes until yeast starts to foam.
2. Add flour and 2 tablespoons of oil, and mix thoroughly until a dough forms.
3. Remove the dough and use the remaining oil to cover the bowl.
4. Cover bowl with plastic wrap, and leave in a warm place for 1 hour.
5. Preheat oven to 450°F.
6. Cut dough into 8 pieces and roll them out into thin ropes, twisting the two ends to form a pretzel shape.
7. Add baking soda to a large pot of water, and bring to a rolling boil. Boil each pretzel for 30 seconds per side.
8. Transfer pretzels to a baking sheet, brush with egg wash, and sprinkle with salt. Bake for 10-15 minutes, until golden brown.