

Soft Pretzels



ingredients

1 package (2 ¼ tsp) active dry yeast
1 ½ cups all-purpose flour
1 ½ cups bread flour
2 TBS butter, melted
1 TBS sugar
½ tsp salt
2 ½ TBS baking soda
coarse kosher salt for finishing

In bowl of electric mixer fitted with dough hook, combine yeast with ½ cup warm water and let stand until yeast is dissolved. In medium bowl combine both flours, sugar and salt. Add flour mixture to dissolved yeast, and with mixer on low slowly add melted butter, followed by ½ cup warm water mixing until dough is smooth. Spray medium glass bowl with cooking spray, place dough in bowl, turning once to coat, and loosely cover with greased plastic wrap. Let rise 1-1 ½ hours, or until doubled

Punch down dough and divide into 12 pieces. Roll each piece into a ball and let rest for 10 minutes. Line 2 baking sheets with parchment paper. Roll each ball into an 18" long rope and form into a pretzel. Place pretzels on baking sheet, cover with greased plastic wrap and let rise until doubled (approximately 45 minutes).

Preheat oven to 400°. Fill stockpot with 8 cups of water, and dissolve baking soda into the water. Bring to a boil, then reduce heat to a simmer. Add pretzels in batches, simmering on each size for about 30 seconds each. Return to baking sheet, sprinkle with coarse kosher salt and bake 15 minutes, or until deep golden brown. Cool on rack. Serve with mustard or cheese sauce.

Note: if not serving immediately, the shelf life is only 24 hours. Do not store in sealed container. Once the pretzels are cooled you can freeze immediately, then reheat in oven until warm.

recipe courtesy of Sealed with a Kiss
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