

# Soft Pretzels

## Ingredients

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1 1/2 c Warm Water  
2 1/4 t Yeast  
1 t Salt  
1 T Brown Sugar  
1 T Unsalted Butter (melted)  
4 c Flour  
2 T Coarse Salt  
1/2 c Baking Soda  
9 c Water

## Instructions

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1. Whisk the yeast into warm water in the bowl of a standing mixer. Allow to sit for 1 minute. Whisk in salt, brown sugar, and melted butter. Slowly add 3 cups of flour, 1 cup at a time. Mix with a dough hook until dough is thick. Add 3/4 cup more flour until the dough is no longer sticky. If it is still sticky, add 1/4 to 1/2 cup more, as needed. Poke the dough with your finger to see if it bounces back, it is ready to knead.
2. Turn the dough out onto a floured surface. Knead the dough for 3 minutes and shape into a ball. Cover lightly with a towel and allow to rest for 10 minutes.
3. Preheat oven to 400°F. Line 2 baking sheets with silicone baking mats. Set aside.
4. With a bench scraper cut dough into 12 equal

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sections, about 75 grams each. Roll the dough into a 20-22 inch rope. Form a circle with the dough by bringing the two ends together at the top of the circle. Twist the ends together. Bring the twisted ends back down towards yourself and press them down to form a pretzel shape.

5. Bring baking soda and 9 cups of water to a boil in a large pot. Drop 1-2 pretzels into the boiling water for 20-30 seconds. Any more than that and your pretzels will have a metallic taste.

6. Using a slotted spatula, lift the pretzel out of the water and allow as much of the excess water to drip off. Place pretzel onto prepared baking sheet. Sprinkle each with coarse sea salt. Repeat with remaining pretzels. If desired, you can cover and refrigerate the boiled/unbaked pretzels for up

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to 24 hours before baking.

7. Bake for 12-15 minutes or until golden brown.

Remove from the oven and serve warm with cheese sauce. Cover and store leftover pretzels at room temperature for up to 3 days. They lose a little softness over time. To reheat, microwave for a few seconds, or bake at 350°F for 5 minutes.