

# HOMEMADE SOFT PRETZELS

## Ingredients:

1 1/2 cup	warm (110 to 115 degrees f) water
1 tablespoon	sugar
2 teaspoons	kosher salt
1 package	active dry yeast OR 1 Tbsp. Saf yeast
22 ounces	all-purpose flour, approximately 4 1/2 cups
2 ounces	unsalted butter, melted
	vegetable oil, for pan
10 cups	water
2/3 cup	baking soda
1	large egg yolk beaten with 1 tablespoon water
	pretzel salt



## Directions:

Combine the water, sugar and kosher salt in the bowl of the Bosch mixer and sprinkle the yeast on top. Allow to sit for 5 minutes or until the mixture begins to foam.

If you are using the Saf yeast you can just add it on top of the flour and add the sugar as well at that time.

Add the flour and butter and, using the dough hook attachment, mix on speed one until well combined. Change to speed 2 and knead until the dough is smooth and pulls away from the side of the bowl, approximately 4 to 5 minutes. Remove the dough from the bowl, clean the bowl and then oil it well with vegetable oil. Return the dough to the bowl, cover with plastic wrap and sit in a warm place for approximately 50 to 55 minutes or until the dough has doubled in size.

Preheat the oven to 450 degrees F. Line 2 half-sheet pans with parchment paper and lightly brush with the vegetable oil. Set aside.

Bring the 10 cups of water and the baking soda to a rolling boil in an 8-quart saucepan or roasting pan.

In the meantime, turn the dough out onto a slightly oiled work surface and divide into 8 equal pieces. Roll out each piece of dough into a 24-inch rope. Make a U-shape with the rope, holding the ends of the rope, cross them over each other and press onto the

bottom of the U in order to form the shape of a pretzel. Place onto the parchment-lined half sheet pan.

Place the pretzels into the boiling water, 1 by 1, for 30 seconds. Remove them from the water using a large flat spatula. Return to the half sheet pan, brush the top of each pretzel with the beaten egg yolk and water mixture and sprinkle with the pretzel salt. Bake until dark golden brown in color, approximately 12 to 14 minutes. Transfer to a cooling rack for at least 5 minutes before serving.