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Makes 6 large pretzels or lots of nuggets

Day 1

- 1 cup milk
 - 1 packet active dry yeast (2 ¼ tsp)
 - 3 **Tbsp** brown sugar
 - 2 **Tbsp** butter, **melted**
 - 2 ¼ - 3 cups flour
 - 1 **tsp** fine salt
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1. Warm up the milk in the microwave in 30 second intervals- about 2 times, stirred in-between. ****If it's too hot it will kill the yeast. You should be able to comfortably keep your finger in it.***
 2. Stir in the yeast and brown sugar. Let it sit for about 5 minutes. It should start to foam.
 3. Add the butter and salt.
 4. Add the flour ***about 1 cup at a time***. Add flour just until dough is a soft ball that doesn't stick to the sides of the mixer. **Too much flour = hard, dry pretzels**
 5. Knead for about 10 minutes with a stand mixer, or by hand until smooth texture and springs back when pressed.
 6. Put it in a greased bag and label. Let rise for 1 hour in a moist, ***warm place or*** or overnight in the fridge ***until doubled in size*** (take out prior to baking to come to room temp)



Day 2

- 2 **Tbsp** baking soda
 - 1 ½ cups **warm** water
 - 4 **Tbsp** butter, melted in a shallow dish
 - Kosher salt or cinnamon sugar for coating
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1. Preheat the oven to 475°.
2. Combine the warm water and baking soda in a wide bowl.
3. Divide into 5-6 strips using a pizza cutter. Roll dough into long ropes.
4. Form the dough into pretzel shapes or sticks.
5. Dip dough into the baking soda water. Pat the bottom dry with a towel.
6. Place on a greased or parchment paper-lined baking sheet.
7. **FOR SALT PRETZELS: sprinkle with coarse salt before baking.**
8. Bake for about 7-11 minutes or until browned.
9. Brush all baked pretzels with a generous amount of melted butter.
10. **FOR CINN-SUGAR PRETZELS: Roll or shake in cinnamon-sugar mixture after baking.**