

Soft Pretzels

Makes 8 pretzels

Ingredients:

Dough

- 2 ½ cups unbleached all-purpose flour
- ½ tsp salt
- 1 tsp sugar
- 2 ¼ teaspoons instant yeast (1 packet)
- ⅞ cup lukewarm water

Topping

- 1 cup boiling water
- 2 tablespoons baking soda
- Coarse, kosher or pretzel salt
- 3 TBSP unsalted butter, melted
- 1-2 tablespoons chopped candied almonds (or plain and toasted if you prefer)
- mustard
- honey

Directions:

1. Place all dough ingredients in a large bowl or the bowl of a stand mixer with dough hook attached.
2. Knead by hand or mixer five minutes or until a soft and smooth dough forms. *The dough will not be sticky to the touch but may stick to the bowl a bit.*
3. Sprinkle dough with flour, cover and let rise 30-45 minutes.
4. Preheat oven to 475° F. Lightly grease two baking sheets or line with parchment.
5. Divide the dough into 8 pieces. Add the baking soda to the boiling water, stirring vigorously to dissolve; allow water to cool to lukewarm as you shape the pretzels.
6. Roll each piece of dough into a long, thin rope (about 18-20"), bring ends around and cross the center of the rope and drape tails into a pretzel shape.
7. Pour cooled baking soda wash into a 9×9 square baking pan. Place the pretzels, two at a time, into the water and soak for 2 minutes. Transfer to baking sheet.
8. Bake pretzels for 8-9 minutes or until golden brown, rotating baking sheet in oven halfway through. Remove from oven, brush with melted butter and sprinkle with salt or candied almonds. Dip in mustard or honey. Serve immediately.

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