

HOMEMADE SOFT PRETZEL BITES

Recipe courtesy Alton Brown/Sally's Baking

Day 1 Ingredients:

1 ½ cups **warm water** (105°F to 115°F)
1 tablespoon **sugar**
2 teaspoons **kosher salt**
2 ½ teaspoons **active dry yeast**
½ stick of **unsalted butter**, melted
4 cups + ½ cup **flour**
Vegetable oil (for greasing)



Day 1 Directions:

1. COMBINE the **warm water**, **sugar**, **kosher salt**, and **yeast** in the bowl of a stand mixer. ALLOW to SIT for 5 minutes or until the mixture begins to foam.
2. In a separate microwave safe bowl, MELT **butter** for 15 seconds, and then in 5 second intervals, checking constantly to see if butter is completely melted.
3. ADD the **flour** and melted butter to the stand mixer bowl with the yeast mixture.
4. Using the dough hook attachment, MIX on low speed until well combined. CHANGE to medium speed and KNEAD until the dough is smooth and pulls away from the side of the bowl, approximately 4 to 5 minutes. ***Use the machine to knead dough until it feels like firm playdoh.***
5. OIL a plastic bag with **vegetable oil**, REMOVE the dough from the bowl and PLACE in the plastic bag. TIE the bag at the top, leaving space for your dough to expand.
6. LABEL and REFRIGERATE.

Day 2 Ingredients:

10 cups **water**
1/3 cup **baking soda**
Vegetable oil (for baking sheet)

Day 2 Directions:

1. BRING the 10 cups of **water** and **baking soda** to a rolling boil in an 8-quart saucepan.
2. In the meantime, place a piece of parchment paper on a baking sheet. Then, lightly BRUSH with vegetable oil. SET aside.
3. TURN the dough out onto a slightly oiled work surface and DIVIDE into 4 equal pieces. ROLL out each piece of dough into a long rope.
4. USE a bench scraper and CUT dough into 2-inch pieces.
5. PLACE the pretzel bites into the boiling water, about 8 at a time for 30 seconds. REMOVE them from the water using a large flat spatula or skimmer. DAB bottom of spatula/skimmer onto a clean towel to remove excess water. PLACE onto the oiled parchment/baking sheet.
6. PLACE entire pan in large plastic bag, LABEL, and REFRIGERATE.

Day 3 Ingredients:

Egg Wash (½ egg + 1 tablespoon water)
Pretzel salt (optional)
Cinnamon sugar (optional)

Day 3 Directions:

1. PREHEAT oven to 425°F.
2. REMOVE from bag and BRUSH the top of each pretzel with egg wash.
3. Optional: Lightly SPRINKLE with either pretzel salt OR cinnamon sugar.
4. PLACE baking sheet in the oven and BAKE pretzels for 15 minutes.
5. COOL slightly and enjoy!