

HAND MADE GERMAN PRETZELS



INGREDIENTS

2 & 1/2 C WATER
2 TBS SUGAR
1 TBS SALT
2 TBS YEAST
1/2 C MELTED BUTTER
7 CUPS FLOUR
1 CUP BAKING SODA
2 EGG YOLKS

PREPARATION

1. PREHEAT OVEN TO 450 DEGREES FAHRENHEIT
2. IN A MIXER BOWL, MIX WATER, SUGAR AND SALT
3. ADD YEAST ONCE A SOLUTION AND LET BUBBLE FOR 5-10 MINUTES
4. ADD FLOUR, BUTTER, AND MIX WITH HOOK ATTACHMENT
5. PROVE IN SEPARATE GREASED BOWL UNTIL IT DOUBLES IN SIZE
6. MEANWHILE, BRING A LARGE POT OF WATER TO A BOIL, ADD BAKING SODA
7. ONCE DOUGH IS READY TWIST INTO DESIRED PRETZEL SHAPE
8. PLACE ONE AT A TIME EACH PRETZEL INTO THE POT FOR 30-45 SECONDS
9. BEAT EGG YOLKS INTO EGG WASH, AND COAT EACH PRETZEL AFTER THEY HAVE BEEN IN THE BAKING SODA SOLUTION
10. PLACE ON BAKING PAN AND PLACE IN OVEN FOR 15 MINUTES