



Buttery Soft Pretzels

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"After spending so much money on those Mall bought pretzels, I thought I'd try making some myself. So here's a recipe that has worked for me. These pretzels are a bit sweeter than other types and are buttery. These are great plain with a bit of pretzel salt or coated with cinnamon and sugar. Once finished, dip the hot pretzel in melted butter and coat with your favorite flavors. Enjoy!"

Ingredients

1 teaspoon active dry yeast	1/4 teaspoon salt
1/4 teaspoon white sugar	3/4 teaspoon vegetable oil
1/4 cup and 1 tablespoon warm water (110 degrees F/45 degrees C)	2 tablespoons baking soda
1 1/4 cups all-purpose flour	1 cup hot water
2 tablespoons white sugar	1 tablespoon kosher salt, for topping

Directions

- 1 In a small bowl, dissolve yeast and 1/4 teaspoon sugar in 1/4 cup warm water. Let stand until creamy, about 10 minutes.
- 2 In a large bowl, mix together flour, 2 Tbsp sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two more tablespoons of water. Knead the dough until smooth, about 7 to 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
- 3 Preheat oven to 450 degrees F (230 degrees C). Grease 2 baking sheets.
- 4 In a large bowl, dissolve baking soda in 1 cup hot water; set aside. When risen, turn dough out onto a lightly floured surface and divide into 3 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is shaped, dip each pretzel into the baking soda-hot water solution and place pretzels on baking sheets. Sprinkle with kosher salt.
- 5 Bake in preheated oven until browned, about 8 minutes.