



SOFT PRETZELS

Servings: Makes 8 Pretzels

Prep Time: 95 Minutes

Cook Time: 20 Minutes

#ssaftathome

Ingredients

To make these pretzels without a stand mixer, simply combine the ingredients in Step 2 in a large bowl and stir with a wooden spoon until they come together. Then turn the dough out onto a lightly floured surface and knead until its smooth and elastic, 5 to 8 minutes.

1 (1/4 oz.) packet active dry yeast (2 1/4 tsp.)

1 1/2 Cups Warm Water

1 Tablespoon Honey

4 1/2 Cups All-Purpose Flour, plus more for rolling dough

1/4 Cup Olive Oil

1 1/2 teaspoons Salt

10 Cups plus 1 Tablespoon Water

1/2 Cup Baking Soda

1 Large Egg

Coarse or Flaky salt, for Sprinkling

Directions

1 – Stir Yeast, 1/2 Cup Warm Water, and Honey together in a small bowl; Let sit until foamy, about 10 minutes

2 – Combine Flour, Oil, Salt, Yeast mixture, and remaining 1 Cup Warm Water in the bowl of a stand mixer fitted with a dough hook and mix on medium-low until dough comes together, about 2 minutes. Increase speed to medium and mix until dough is smooth and elastic, 3–5 Minutes. Transfer to a greased bowl and cover with plastic wrap. Let sit at room temperature until double in size, about 1 hour.

3 – Place racks in upper-middle and lower-middle of oven and heat to 450°. Line two baking sheets with parchment and coat with cooking spray; set aside. Combine 10 cups Water and the Baking Soda in a large pot and bring to a gentle boil.

4 – Meanwhile, turn dough out onto a lightly Floured surface and divide into eight equal pieces; cover with a damp kitchen towel. Roll one piece of dough into a 24" long rope, then form into a U-shape on counter. Grasp ends, cross one over the other about 7" from bottom of U, then cross again to form a Pretzel-shaped twist. Bring ends straight back toward you to form a Pretzel shape, then gently press ends onto bottom of pretzel to adhere.

5 – Working one at a time, gently add a Pretzel to Baking Soda mixture and boil for 30 seconds. Remove with a slotted spoon and return to baking sheet. Whisk Egg and remaining 1 Tablespoon Water in a small bowl, then brush over top of each boiled Pretzel; sprinkle with Salt.

6 – Bake Pretzels until deep golden brown, 14 – 16 minutes, rotating and switching baking sheets midway through. Transfer to a rack and let cool 5 minutes.

Serve Pretzels warm with your choice of dipping sauce.

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