

For the Pretzels:

- ☐ 1 ½ cups warm water (110 to 115°F)
- ☐ 1 packet instant or active dry yeast
- ☐ 1 ½ teaspoons kosher salt
- ☐ 1 tablespoon brown sugar
- ☐ 1 tablespoon unsalted butter, melted and cooled (vegetable oil works, too)
- ☐ 4 cups all-purpose flour, plus more for surface
- ☐ Pretzel salt (or coarse sea salt) for sprinkling

For the Baking Soda Bath:

- ☐ ½ cup baking soda
- ☐ 8 cups water

1. In a large bowl, whisk the yeast into warm water. Allow to sit for 1 minute. Whisk in salt, sugar, and melted butter. Slowly add 4 cups of flour, 1 cup at a time. Mix with a large wooden spoon or a stand mixer with dough hook attached on low speed until dough forms, it should be smooth and pulls away from the sides of the bowl, about 3 to 4 minutes. If dough is still sticky, add ¼ cup flour or more as needed.
2. Turn the dough out onto a floured work surface. Knead the dough for 3 minutes and shape into a ball. Cover loosely with plastic wrap and allow to rest in a warm place to let the dough rise for 1 hour or until it has doubled in size.
3. Preheat oven to 400°F. Line two baking sheets with parchment paper and set aside.
4. With a sharp knife, cut dough into 8 equal pieces.
5. Roll each piece of dough into a 22 to 24-inch long rope. Take the ends and draw them together so the dough forms a circle. Twist the ends, then bring the ends towards yourself and press them down onto the bottom curve. Use water to wet the ends to help them stick to the dough.
6. Bring baking soda and 8 cups of water to a boil in a large pot. Drop 1–2 pretzels into the boiling water, being careful not to crowd them, for 30 seconds. Using a spatula, lift the pretzel out of the water and allow excess water to drip off. Place pretzels on a prepared baking sheet and then sprinkle each with coarse pretzel salt. Repeat with remaining pretzels.
7. Bake for 12–15 minutes, until golden brown. Pretzels may be stored in an airtight container