

Easy Homemade Soft Pretzels

Serves 8	30 mins prep	22 mins cook	60 mins Resting Time
112 mins total			

Fun and easy to make homemade soft pretzels with a classic salted chewy crust to enjoy as knots or buns

What you need

- ☐ 2 ¼ tsp active dry yeast
- ☐ 1 tbsp granulated sugar
- ☐ 1 ½ cup (375 ml) Warm Water 110 F
- ☐ 4 tbsp unsalted butter melted, warm not hot
- ☐ 4 ¾ cup (595 grams) all purpose flour
- ☐ 2 tsp kosher salt

Baking Soda Bath

- ☐ 10 cup (2500 ml) water
- ☐ ⅔ cup baking soda

Egg Wash

- ☐ 1 large egg yolk beaten with 1 tablespoon water

Topping

- ☐ coarse salt
- ☐ *olive oil for surfaces*

How to make

1. Combine sugar, yeast, and warm water into bowl of stand mixer. Gently stir. Let sit about 5 minutes until frothy.
2. Meanwhile hand whisk together sifted flour and salt in a large bowl.
3. Using dough attachment on mixer, start at a low speed. Add warm butter and then slowly spoon in flour mixture.
4. Mix on medium speed until dough forms, letting go of the sides of bowl, wrapping around dough hook, but still attached to the bottom center of bowl.
5. Once combined turn up to medium high for 3-5min. to knead the dough.
6. Transfer dough to a lightly oiled large bowl. Cover bowl with kitchen towel and let sit for an hour in a warm location. Make sure dough has doubled in size.
7. Meanwhile cover two pans with parchment paper and lightly brush with olive oil.
8. In a large pot bring water and baking soda to a boil.
9. Lightly rub oil onto a working surface and cut dough into 8 pieces. Make sure to weigh each piece to be accurate.



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10. Roll each piece into a 10-12 inch rope. Take rope and loop into a single knot. One end going through the center and the other end under and around to connect the pieces.
11. Gently place each knot into the boiling water for 30 seconds using a spatula. Transfer to baking sheets.
12. Brush knots gently with egg wash, using a soft pastry brush over top of pretzels. Sprinkle generously with coarse salt.
13. Bake at 450F (230 C) for 18-20 minutes or until golden brown.