

Hot Buttered Soft Pretzels

PREP 20 mins

BAKE 8 to 9 mins

TOTAL 1 hr 10 mins

YIELD 8 large pretzels

Ingredients

Dough

- 2 1/2 cups (298g) King Arthur Unbleached Bread Flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 1/4 teaspoons (7g) instant yeast
- 7/8 to 1 cup (198g to 227g) warm water*

*Use the greater amount in the winter, the lesser amount in the summer, and somewhere in between in the spring and fall. Your goal is a soft dough.

Topping

- 1 cup (227g) boiling water
- 2 tablespoons (28g) baking soda
- coarse, kosher or pretzel salt, optional
- 3 tablespoons (43g) unsalted butter, melted

Instructions

- 1 To make dough by hand or with a mixer:** Place all of the dough ingredients into a bowl and beat until well-combined. Knead the dough, by hand or machine, for 5 to 8 minutes, until it's soft, smooth, and elastic, then proceed to step 4.
- 2 To make dough with a bread machine:** Place all of the dough ingredients into the pan of your bread machine, program the machine for dough or manual, and press Start. Allow the dough to go through its kneading cycle, then proceed to step 4.
- 3 To make dough with a food processor:** Place the flour, salt, sugar, and yeast in the work bowl of a food processor equipped with the steel blade. Process for 5 seconds. Add the water and process for 7 to 10 seconds, until the dough starts to clear the sides of the bowl. Process a further 45 seconds, then proceed to step 4.
- 4** Transfer the dough to a lightly greased bowl, cover, and let it rise for 30 minutes.
- 5 To make the topping:** While the dough is rising, prepare the topping. Combine the boiling water and baking soda, stirring until the soda is totally (or almost totally) dissolved. Set the mixture aside to cool to lukewarm (or cooler).
- 6** Preheat your oven to 475°F. Prepare a baking sheet by spraying it with vegetable oil spray, or lining it with parchment paper.
- 7** Transfer the dough to a lightly greased work surface, and divide it into eight equal pieces (about 70g each).
- 8** Allow the pieces to rest, uncovered, for 5 minutes. Pour the baking soda/water into a 9" square pan.
- 9** Roll each piece of dough into a long, thin rope (about 28" to 30" long), and twist each rope into a pretzel shape. Working with four pretzels at a time, place them in the pan with the baking soda/water, spooning the water over their tops; leave them in the water for 2 minutes before placing them on the baking sheet. This baking soda bath will give the pretzels lovely golden-brown color.
- 10** Transfer the pretzels to the prepared baking sheet. Sprinkle them lightly with coarse, kosher, or pretzel salt, if desired. Allow them to rest, uncovered, for 10 minutes.
- 11** Bake the pretzels for 8 to 9 minutes, or until they're golden brown.

- ⑫ Remove the pretzels from the oven, and brush them thoroughly with the melted butter. Keep brushing the butter on until you've used it all up; it may seem like a lot, but that's what gives these pretzels their ethereal taste. Eat the pretzels warm, or reheat them in an oven or microwave.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253