

From the kitchen of David and Jennifer Deaven

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Bread/Pretzels

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A: 2C water
2T sugar
2t salt

B: 5C flour

C: 2 1/2t yeast

D: 2t baking soda
1C water

E: salt, coarse

1. Add (A), then (B), then (C) to bread machine, process to dough (or mix and knead by hand as usual).
 2. Bring (D) to a rolling boil.
 3. Roll out dough ropes about 20" and tie into pretzel loops (or leave straight as sticks, or form into other shapes). Dunk into (D) for 20 seconds, remove to greased perforated sheet. Sprinke with (E) and let rise 10 minutes.
 4. Bake 425F for 11 minutes.
- Servings: 24



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