

Bread/Pretzels

A: 2C water
2T sugar
2t salt
B: 5C flour
C: 2 1/2t yeast
D: 2t baking soda in 1C water

1. Add (A), then (B), then C() to bread machine, process to dough (or mix and knead by hand as usual).
2. After first rising, roll out ropes about 20" and tie into pretzel loops and lay with ends tucked under on a greased sheet. Let rise again.
3. Brush with (D), sprinkle coarse salt on, bake 400F for 12 minutes. Variation: boil pretzels in baking soda water (3t in 5C), bake immediately after.



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From the kitchen of David and Jennifer Deaven