

SOFT BAKED PRETZELS (BAKING WITH KIDS)

ADAPTED FROM JEANNIE YEE FROM ALLRECIPES.COM

/ makes 6 /



Ingredients

¾ CUP WARM WATER (110°F)

1¼ TSP OF ACTIVE DRY YEAST (HALF OF A .25 OUNCE PACKAGE)

1 TBSP BROWN SUGAR

½ TSP SALT

2 CUPS ALL-PURPOSE FLOUR

STEP ONE Pour ¾ cup warm water into a mixing bowl. Dissolve yeast, brown sugar, and salt into the water. Stir in flour. When mixture comes together, dump onto a floured surface. Knead dough about 8 minutes, until smooth. Pour a few drops of olive oil into mixing bowl; place dough in and turn to coat surface. Cover and let rise for 1 hour.

STEP TWO When dough is ready, cut into 6 pieces. Roll each into ½ inch thick ropes. Shape pretzels by forming a U, then twisting ends and flipping over onto itself, gently pressing overlapping dough to seal. Let rise for 15 minutes.

1 CUP WARM WATER (110°F)

2 TBSP BAKING SODA (FOR SOAKING)

½ TBSP BUTTER, MELTED

COARSE SEA SALT OR MALDON FLAKE SALT

OPTIONAL DIPPING SAUCES: CINNAMON + SUGAR, MUSTARD, MELTED CHEESE, RANCH DRESSING

STEP THREE Fill a bowl with 1 cup warm water. Add baking soda and stir. Soak each pretzel for 30 seconds, flipping over halfway through if not fully submerged. Place on parchment-lined baking sheet. Brush with melted butter and sprinkle coarse salt over top. (If you prefer sweet pretzels, use cinnamon sugar instead of salt.) Bake at 450°F for 10-15 minutes, until golden brown. For an extra buttery flavor, brush on a little more melted butter when the pretzels come out of the oven.