

Mall Pretzels



Rated: ★★★★★

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Photo By: Allrecipes

Prep Time: 30 Minutes

Cook Time: 20 Minutes

Ready In: 3 Hours

Servings: 12

"Those big, soft pretzels rolled in coarse salt are yours to bake at home with basic bread ingredients you probably already have in your pantry."

INGREDIENTS:

1 (.25 ounce) package active dry yeast	1 cup bread flour
2 tablespoons brown sugar	2 cups warm water (110 degrees F /45 degrees C)
1 1/8 teaspoons salt	2 tablespoons baking soda
1 1/2 cups warm water (110 degrees F/45 degrees C)	2 tablespoons butter, melted
3 cups all-purpose flour	2 tablespoons coarse kosher salt

DIRECTIONS:

1. In a large mixing bowl, dissolve the yeast, brown sugar and salt in 1 1/2 cups warm water. Stir in flour, and knead dough on a floured surface until smooth and elastic, about 8 minutes. Place in a greased bowl, and turn to coat the surface. Cover, and let rise for one hour.
2. Combine 2 cups warm water and baking soda in an 8 inch square pan.
3. After dough has risen, cut into 12 pieces. Roll each piece into a 3 foot rope, pencil thin or thinner. Twist into a pretzel shape, and dip into the baking soda solution. Place on parchment covered cookie sheets, and let rise 15 to 20 minutes.
4. Bake at 450 degrees F (230 degrees C) for 8 to 10 minutes, or until golden brown. Brush with melted butter, and sprinkle with coarse salt, garlic salt or cinnamon sugar.

