

Soft Pretzels

Preheat oven 425° F.

1. In a small glass mixing bowl:

½ c. water

¼ c. milk

2 T. margarine

2 T. brown sugar

2. Microwave on high for 60 seconds just until warm (margarine almost melted).

3. Then add 2 tsp. yeast. Let stand for 5 minutes

4. In a food processor mixing bowl:

2 c. bread flour

1 tsp. kosher salt

5. Add yeast mixture.

6. Mix or “pulse” until ball forms.

7. Remove dough and knead about 20 times

8. Divide into 5 – 8 pieces

Every one to roll and shape their own pretzel.

Place pretzels on a cookie sheet, brush with egg and sprinkle with salt.

9. Put parchment paper on cookie sheet

10. Whisk 1 egg, for brushing on pretzels

Bake 12 – 14 minutes.

