



## Buttery Soft Pretzels

*Baking, Snacks*

**Prep Time:** 1 hour **Cook Time:** 12 minutes **Total Time:** 1 hour 15 minutes **Difficulty:** Medium **Servings:** 12 pretzels

### INGREDIENTS

- 3/4 cup of warm water
- 1/4 teaspoon of granulated sugar
- 3/4 teaspoon of active dry yeast
- 1 tablespoon of brown sugar
- 3/4 teaspoon of kosher salt
- 2 cups of all-purpose flour
- Kosher salt (for topping)
- 4 tablespoons butter, melted (for topping)

### Baking Soda Bath:

- 2 cups water
- 2 tablespoons baking soda

### DIRECTIONS

Add granulated sugar to warm water and stir to dissolve. Add the yeast and mix. Let the mixture stand for about 10 minutes until the mixture becomes foamy.

Add the brown sugar, salt, and flour to the mixing bowl and mix to blend all the ingredients. Using a dough hook attachment, slowly pour in the yeast mixture. Use a spatula to scrape the sides and mix until a rough dough ball is formed.

Move to a floured surface and knead the dough until it's fully mixed. Form into a ball, cover with a tea towel or similar, and let rise for at least 1/2 hour, preferably 1 hour.

While the dough is rising, prepare a baking soda water bath with 2 cups of warm water and 2 tablespoons of baking soda. **These measurements do not change if you scale the recipe.** Stir the mixture frequently and right before each batch of pretzels. Grease two baking sheets with butter and set aside. Preheat the oven to 450° F.

After the dough has risen, cut off pieces of dough and, using your hands, roll into a long rope. The rope should be less than 1/2" and roughly 18" in length. Twist into a pretzel and set aside. Once you have six, stir the baking soda mixture and quickly dip each pretzel in the mixture and place on a greased pan. Repeat with the remaining dough. This recipe should yield about 10-12 pretzels.

Once all the pretzels have been placed on the baking sheets, sprinkle with coarse kosher salt or pretzel salt if you have it available. Place the pretzels in the oven and bake for 5 minutes. While baking, melt the butter. After 5 minutes, take the pretzels out and brush generously with the melted butter. Place the pretzels back in the oven, taking care to switch the position of the pans for more even baking.

After the final 5 minutes, the pretzels should be golden brown. If not dark enough, bake another 2-3 minutes. Remove them from the oven and place them on a cooling rack. After about 3 minutes, they are ready to eat.