



Soft Pretzels

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of warm water
- 1 tablespoon yeast
- 2 tablespoons brown sugar
- 2 tablespoons white sugar
- 2 teaspoons salt
- 3 1/2 cups of flour
- 5 teaspoons baking soda
- 1 egg

Instructions

Pour warm water in a large sized mixing bowl. Add the yeast and stir. Add brown and white sugars, salt and flour. Mix until dough pulls away from the sides of the bowl. Transfer dough to lightly floured surface and knead for 2 minutes.

Make pretzels by cutting about a 1 inch slice from the dough. Roll into a rope and twist into the pretzel shape.

Cover with plastic wrap and let rise 30 minutes.

Preheat oven to 475 degrees.

Boil about 5 cups of water in a large pot. Add 5 teaspoons of baking power.

Add pretzels to the water boiling 1 minute on each side.

Break and beat the egg in a small bowl. Add a couple teaspoons of water and brush the egg wash on the pretzels. Sprinkle salt on top.

Bake pretzels until golden brown, about 10 minutes.