**Soft Pretzels**

**Ingredients:**

3/4 cups warm water

3/4 teaspoon active dry yeast

1 Tablespoon brown sugar

1.5 Tablespoon softened butter

1/2 teaspoon salt

1/2 cup bread flour

1.5 cups regular flour

**Day 2**:

1 Tablespoons baking soda

1 cups water

Kosher Salt to taste

**Directions:**

DAY 1:

1. In a liquid measuring cup, microwave the water to 110º-120º
2. Sprinkle yeast into water. Stir to dissolve.
3. Add sugar and salt to the water/yeast mixture. Stir to dissolve. Let sit for 5 minutes.
4. Soften butter in the microwave with a paper towel over the bowl. Microwave at 5 second intervals.
5. In a large mixing bowl, using a wooden spoon, combine the flour, bread flour, softened butter, and yeast/water mixture.
6. Knead (*knead, fold, turn, repeat*) for about 5-8 minutes until smooth and elastic.
7. Spray/coat the inside of a Large Ziploc bag cooking spray or vegetable oil.
8. Place dough into oiled Ziploc Bag.
9. Seal the bag and label it with your kitchen number and period number. Place in the fridge. (Ask Ms. Probert where in the fridge)

DAY 2:

1. Preheat oven to 500°F. Line a cookie sheet with parchment paper.
2. Microwave the water in a liquid measuring cup for 1 minute. Add the baking soda to the warm water (This is the warm water bath)
3. Divide or cut the dough into equally sized pieces: they can be pretzel bites, pretzel squares, pretzel sticks, or pretzel twists.
	1. Make sure the pretzels are the same size/thickness all around so they cook evenly
4. Dip pretzel in warm water bath, briefly set on a clean cloth to absorb excess water and place on a lined cookie sheet. Sprinkle with salt or leave plain.
5. Bake pretzels for 7-9 minutes.
6. Eat hot and enjoy!