



Buttery Soft Pretzels



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Prep	Cook	Ready In
2 h	10 m	2 h 20 m

DOLLAR GENERAL

Dollar General
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 SMITHFIELD, NC
 27577

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"After spending so much money on those Mall bought pretzels, I thought I'd try making some myself. So here's a recipe that has worked for me. These pretzels are a bit sweeter than other types and are buttery. These are great plain with a bit of pretzel salt or coated with cinnamon and sugar. Once finished, dip the hot pretzel in melted butter and coat with your favorite flavors. Enjoy!"

Gold Medal Flour All-Purpose

\$2.00 \$2.00 -
 expires in 10 hours

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Ingredients

4 teaspoons active dry yeast	1 1/2 teaspoons salt
1 teaspoon white sugar <i>or brown</i>	1 tablespoon vegetable oil <i>for melted butter</i>
1 1/4 cups warm water (110 degrees F/45 degrees C)	1/2 cup baking soda
5 cups all-purpose flour	4 cups hot water
1/2 cup white sugar	1/4 cup kosher salt, for topping

Directions

- In a small bowl, dissolve yeast and 1 teaspoon sugar in 1 1/4 cup warm water. Let stand until creamy, about 10 minutes.
- In a large bowl, mix together flour, 1/2 cup sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two more tablespoons of water. Knead the dough until smooth, about 7 to 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
- Preheat oven to 450 degrees F (230 degrees C). Grease 2 baking sheets.
- In a large bowl, dissolve baking soda in 4 cups hot water; set aside. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is shaped, dip each pretzel into the baking soda-hot water solution and place pretzels on baking sheets. Sprinkle with kosher salt.
- Bake in preheated oven until browned, about 8 minutes.

*let sit 10 min before baking
 brush w beaten egg + salt*

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