

Easy Soft Pretzels

Ingredients:

Step 1:

- 2 packets active dry yeast or 4-5 teaspoons
- 1 t. sugar
- 1 1/4 cups warm water

Step 2:

- 5 c. all-purpose flour
- 1/2 c. sugar
- 1 1/2 t. salt
- 1 T. oil

Step 3:

- 1/2 c. baking soda
- 4 c. hot water
- 1/4-1/2 c. coarse salt, for top

Directions:

Step 1:

Mix together the first 3 ingredients. Let stand until foamy, about 10-15 minutes.

Step 2:

Mix together flour, remaining sugar, and the regular salt in a large bowl.

Make a well in the center. Pour in the yeast mixture and the oil.

Mix until it forms a soft dough, adding a little more water as needed.

Flour a surface and knead the dough until smooth, about 7 to 8 minutes.

Oil a large clean bowl and place the ball of dough into the bowl. Turn to coat all sides of the ball.

Cover and let rise for about 1 hour or until doubled.

Step 3:

Preheat oven to 450 degrees.

Grease 2 baking sheets.

Mix the baking soda and hot water together. Stir until the baking soda is dissolved.

Place the risen dough onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape.

Take each pretzel and dip into the baking soda mixture. Place pretzels on baking sheets.

Sprinkle with coarse salt.

Bake for 8-10 minutes or until browned.

Enjoy!