Soft Pretzel Recipe

Dough Ingredients:

* 1 1/3 c warm water (bath temperature)
* 1 TBLSP yeast
* 1 TBLSP granulated sugar
* ½ tsp salt
* 3 ½ c flour

Egg wash Ingredients:

* 1 TBLSP water
* 1 large egg

Directions:

Preheat oven to 425-450 degrees

Grease cookie sheet or line it with parchment paper

1. Pour warm water into a large mixing bowl
2. Sprinkle yeast over water and let dissolve
3. Sprinkle sugar over yeast and gently stir with a wooden spoon
4. Let sit for a few minutes
5. Stir in 1 cup of the flour and the salt
6. Add more flour until it forms into a workable dough
7. Transfer dough onto hard, floured surface
8. Knead until smooth and elastic (about 5 minutes) adding flour as needed
9. Shape into pretzels
10. Place on pan and brush with egg wash
11. Sprinkle with kosher salt (or leave bare and put melted butter and cinnamon sugar on after baked)
12. Bake for 11-15 minutes
13. Remove onto a cooling rack