

Sherida's Soft Pretzels

makes 8 pretzels

1 1/8 c. warm water

1 1/2 tsp. dry active yeast

3 TBS corn syrup

3 c. bread flour

1 1/2 tsp. salt

2 quarts water

1/2 cup baking soda

1 TBS dry powdered milk

garlic salt, cinnamon sugar or parmesan cheese to use as a topping

Mix 1 1/8 cup water with yeast and allow to sit. Put in mixing bowl and add corn syrup. Mix in flour and salt. Knead for about 5 minutes in mixer. Now place in a large greased bowl and let it rise until double (about one hour). Punch dough down and divide dough into eight balls. Roll each ball into a 20 inch rope; form into pretzel shape and place on cookie sheet. Let rise about 5 minutes. In a saucepan, bring the 2 quarts of water and baking soda to a boil. Drop pretzels into boiling water, two at a time; boil for 10-15 seconds. Remove with a slotted spoon or spatula and place on a clean towel. Place pretzels on a cookie sheet covered with parchment paper. Bake at 415 degrees F for 8-10 minutes or until golden brown. Spritz or lightly brush with water or reconstituted powdered butter. Sprinkle with garlic salt and serve warm. Makes 8 pretzels. Try other flavors like cinnamon sugar, coarse salt, parmesan, etc.

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