

HOW TO MAKE HOMEMADE PRETZELS

1 c warm water
3 t dry yeast
1/4 c sugar
3 c flour
2 T butter
1 t salt

1 egg
2 T white
vinegar
WHISKED

DISSOLVE yeast in water with
1/4 c sugar until bubbles
ADD flour, butter, salt KNEAD
LET RISE until double 1/2 → 1 hr.
ROLL out 6 snakes of dough
* WIND into pretzel shape
BRUSH with egg/vinegar mixture
SPRINKLE with kosher salt.
Bake on greased pan @ 375°
for 15-18 min.

