

Soft Pretzel Recipe

Ingredients:

- 1 pkg dry yeast
- 3/4 tsp. salt
- 4 cups flour
- 1-1/2 cups warm water
- 1/2 tsp sugar

Instructions:

- In large mixing bowl, combine yeast with warm water and sugar. Put mixture over a bowl of warm water and allow to sit until bubbles form.
- Add table salt.
- Slowly add flour, stirring well until all flour is mixed in.
- Sprinkle flour on cutting board and knead dough (add flour as needed) until dough is soft and smooth.
- Cover dough with plastic wrap. If you are making this the night before, place in the refrigerator overnight (or else it will be a giant blob the next morning).