



Melt-in-Your-Mouth Pretzels

Ingredients

- 4 teaspoons active dry yeast
- 1 teaspoon white sugar
- 1 $\frac{1}{4}$ cups warm water (110 degrees F/45 degrees C)
- 5 cups all-purpose flour
- $\frac{1}{2}$ cup white sugar
- 1 $\frac{1}{2}$ teaspoons salt
- 1 tablespoon vegetable oil
- $\frac{1}{2}$ cup baking soda
- 4 cups hot water
- $\frac{1}{4}$ cup kosher salt, for topping

Directions

- In a small bowl, dissolve yeast and 1 teaspoon sugar in warm water. Let stand until creamy, about 10 minutes.
- In a large bowl, mix together flour, $\frac{1}{2}$ cup sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two tablespoons of water. Knead the dough until smooth, about 7 to 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with plastic wrap and let rise in a warm place until doubled in size, about 1 hour.
- Preheat oven to 450 degrees F (230 degrees C). In a large bowl, dissolve baking soda in hot water.
- When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape. Once all of the dough is all shaped, dip each pretzel into the baking soda solution and place on a greased baking sheet. Sprinkle with kosher salt.
- Bake in preheated oven for 8 minutes, until browned.



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