



Soft Pretzel Recipe

8 lbs. Dutch Country Soft Pretzel Mix

5 ¼ Cups (2.63 lbs.) Lukewarm Water (about 100°F)

2 oz. Active Dry Yeast

1/8 Cup Oil

6 Tbsp Baking Soda

(Yield: 40 – 4oz. Pretzels)

1. Dissolve yeast in the water and add yeast mixture and oil to the dough mix. Knead until well blended. If dough seems too dry add a little more water.
2. Place dough on a warm surface and cover. Let rise between 45min and 1 hour.
3. Preheat oven to 425°F
4. Cut strips of dough 1 ½" wide by 8" long. Roll. Stretch, and pull dough into 32" x 1/2" ropes.
5. Twist dough into pretzel shapes by crossing ends over twice and pressing them to the top of the pretzel (see example).
6. Dissolve baking soda into 4 cups of hot tap water.
7. Dip pretzels in baking soda solution (this will promote browning).
8. Place pretzels on a greased or parchment lined baking tray. Sprinkle with salt if desired.
9. Bake for 5 min. or until golden brown.

