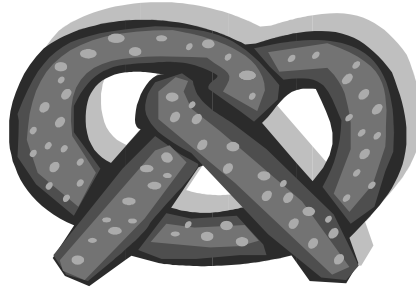


SOFT PRETZELS

2 and ¼ tsp. active dry yeast
1 tablespoon sugar
1 and ½ teaspoons salt
1 and ½ cups very warm water*
4 cups flour



Day 1:

1. In the bowl of your electric mixer, stir together the yeast, water, sugar, and salt until dissolved.
2. Add the flour, one cup at a time, using the dough hook on your electric mixer. Beat well after each addition. Continue until the dough is smooth and elastic.
3. Working on a well-floured surface, divide the dough into 16 equal pieces. Roll each piece into a long tube about 12 inches long. Make these into pretzel shapes. (See diagram above.)
4. Place pretzel shapes on a well-greased cookie sheet. Cover carefully and label with your kitchen number and class period. Place in refrigerator overnight to rise.

Day 2:

1. Preheat oven to 425°.
2. Remove from fridge and allow to warm up for at least 30 minutes. Brush each pretzel with egg wash. (Egg wash is made from 1 egg plus 2 Tbl. water.)
3. Sprinkle with coarse salt, if desired. **OR** sprinkle with a mixture of cinnamon and sugar.
4. Bake for 20 minutes or until golden. (Pretzels will not brown as much as those made commercially.)