

Soft Pretzel Recipe

Can be made in a bread machine

This Soft pretzel recipe the dough can be made in a bread machine.

Ingredients:

- 1 1/4 cups water ①
- 3 1/2 cups bread flour ⑤
- 1 tsp salt ⑦
- 1 egg yolk ④
- 1 Tbsps oil ②
- 1 tsp lemon juice ③
- 2 Tbsps sugar ⑥
- 1/8 tsp white pepper ⑧
- 1 Tbsps active dry yeast ⑨ (well)

Glaze

- 1 egg white
- 1 Tbsp water

Toppings

kosher salt or sesame seeds

Place ingredients in bread pan in order recommended by manufacturer. Use dough setting. When setting is complete, remove dough from bread pan.

Punch down and on a lightly floured surface cut the dough into 16 equal pieces. Roll each piece of dough into a rope about 16" long. Shape each rope into a pretzel. (Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.)

Place the pretzels on a greased baking sheet 1 1/2" apart. Brush with combined egg white and water. Sprinkle with salt or sesame seeds. Bake in preheated 375 degree (F) oven for 15 to 20 minutes or until gold brown.

16 pretzels