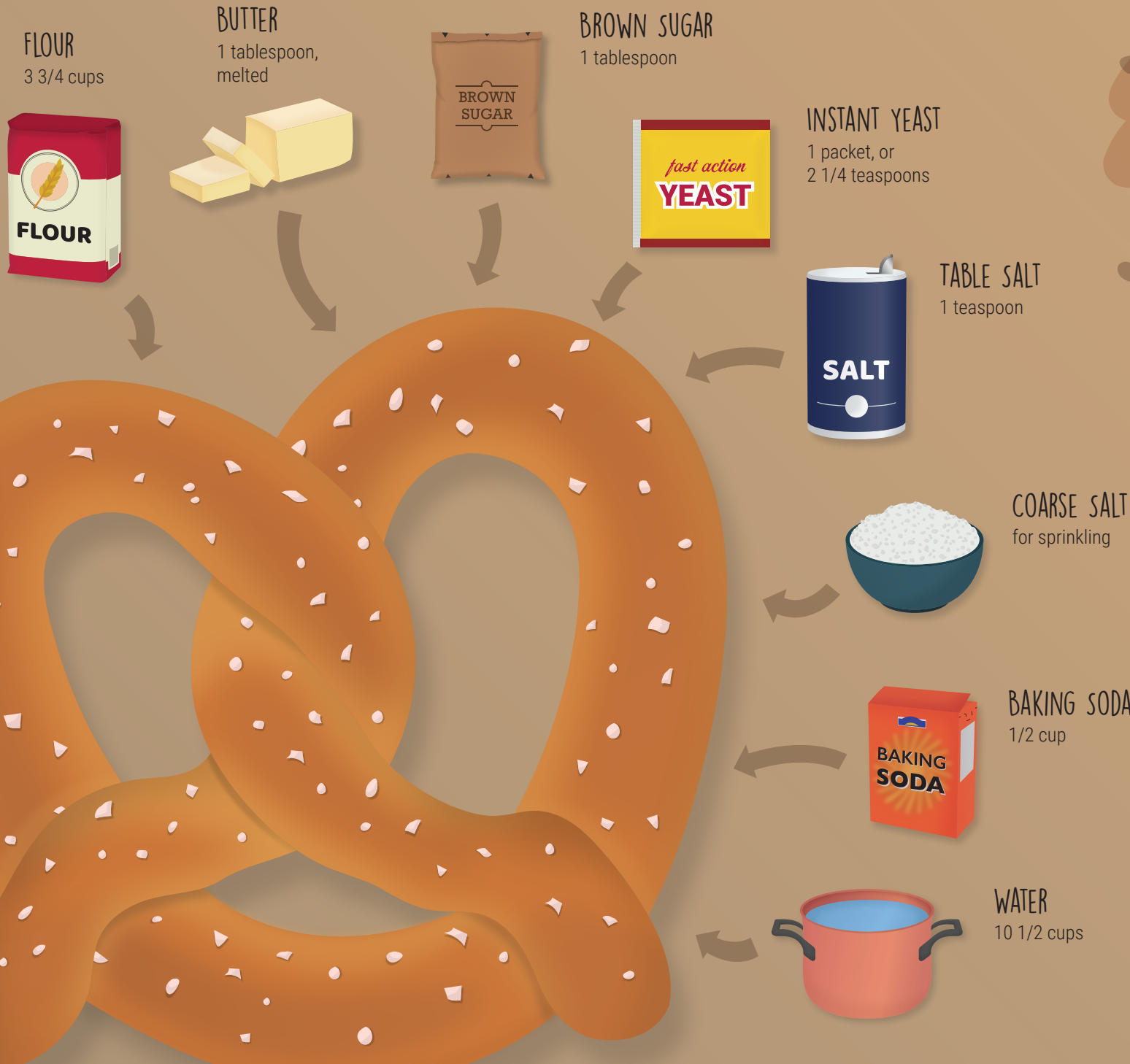


BAKING THE PERFECT SOFT PRETZEL

Forget a trip to the mall—you can make soft pretzels at home! This quick recipe takes only 45 minutes and will be a hit with family and friends.



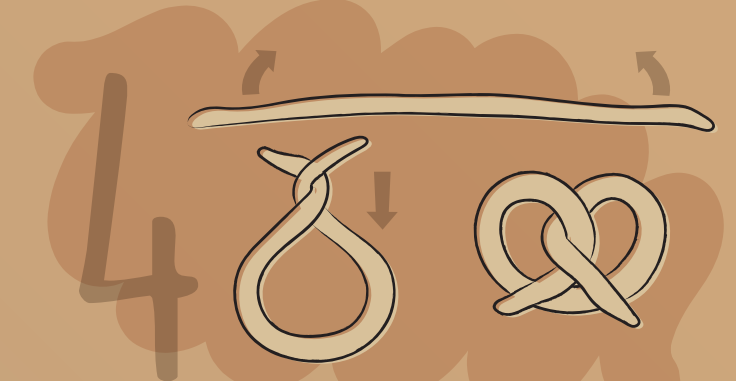
Whisk yeast into 1 1/2 cups of water. Sit for 1 minute. Whisk in salt, brown sugar and melted butter. Add flour 1 cup at a time and mix with wooden spoon until dough is no longer sticky. If dough bounces back when poked, it's ready to knead.



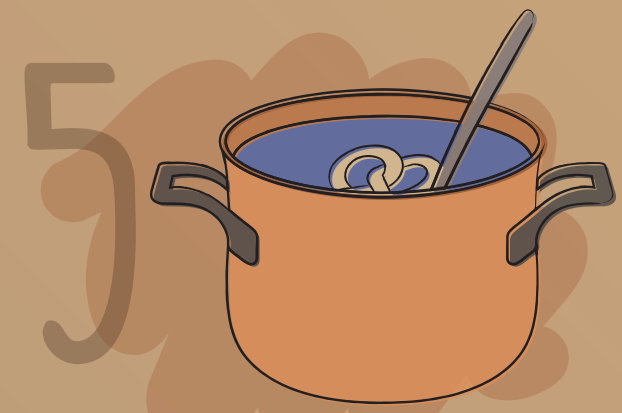
Turn dough out onto a floured surface. Knead for 3 minutes and shape into a ball. Cover lightly with a towel and allow to rest for 10 minutes.



Preheat oven to 400°F. Line two baking sheets with parchment paper or silicone baking mats. If using parchment paper, lightly spray with nonstick spray or grease with butter. Set aside.



Cut dough into 1/3 cup sections. Roll into 20-22 inch ropes. Draw the ends together so the dough forms a circle. Twist the ends, then bring them towards yourself and press them down into a pretzel shape.



Bring 9 cups of water to a boil in a large pot. Using a slotted spatula, lower one pretzel into the boiling water for 20-30 seconds, then remove and let excess water drip off. Place pretzel on baking sheet and repeat.



Sprinkle coarse salt or other toppings, like cinnamon sugar, on pretzels. Bake for 12-15 minutes, then enjoy!