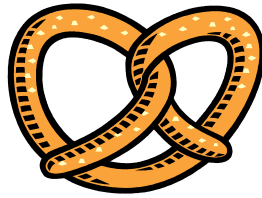


Soft Pretzels

Day ONE



Ingredients

1t dry yeast
¾ c warm water
1T granulated sugar
1 ½ T brown sugar
½ t salt
2T butter (melted)
2 ¼ c flour
¼ c flour-for kneading

Equipment

Measuring Spoons
Dry Measuring Cup
Liquid Measuring Cup
Glass Bowl w/Paper Towel
Wooden Spoon
Large Mixing Bowl
Sifter

Directions ***DAY ONE***

1. Gather all needed supplies from front counter.
2. In a glass liquid measuring cup, measure water.
3. Add butter to water and microwave for 30seconds (be sure to cover with a paper towel!!!!) (It is ok if the butter is not fully melted).
4. Dissolve yeast in liquid measuring cup; stir.
5. Gently stir in sugars and salt into liquid measuring cup.
6. In large mixing bowl, add 2 ¼ sifted flour
7. Slowly add small amounts of yeast mixture to flour and mix using a spoon
8. Lightly sprinkle flour on a clean surface and dust palms of hands with flour.
9. Place pretzel dough onto surface and knead dough until smooth and elastic-5 minutes.
- 10 Label Ziploc bag with period # and kitchen color
- 11 Place pretzel dough in bag and seal shut; put dough on demo counter
- 12 Clean up everything, ask for a kitchen check, and be finished BEFORE the bell!!!

Soft Pretzels

Day Two

Ingredients

2T baking soda
2c warm water
4T butter (melted)
2T Coarse salt (approx)
Bag of Pretzel Dough

Equipment

Tablespoon
Liquid Measuring Cup
Spoon
Baking Sheet
Aluminum Foil
Cooking Spray
Pastry Brush
Microwavable Bowl
Medium Mixing Bowl

Directions *DAY TWO*

1. Gather all needed supplies from front counter.
2. Preheat oven to 425°F
3. Place aluminum foil on baking sheet and spray with cooking spray
4. Prepare a baking soda water bath with 2c warm water and 2T baking soda, stir
5. Pour into shallow dish (big enough to fit entire pretzel) be sure to stir mixture often
6. Divide dough into 4 or 5 sections
7. Roll each section into a long rope, create pretzel
8. Dip pretzels into soda solution and place on greased baking sheet
9. Bake at 425°F for 12-15 minutes or until browned
- 10 Melt butter in a microwave safe container
- 11 Use pastry brush to generously coat pretzel tops and sides with melted butter
- 12 Sprinkle with coarse salt (Kosher salt) or cinnamon sugar to taste, if desired
- 13 Have a seat & enjoy!
- 14 Clean up everything, ask for a kitchen check, and be finished BEFORE the bell!!!