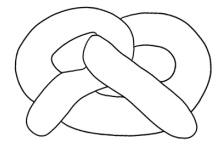
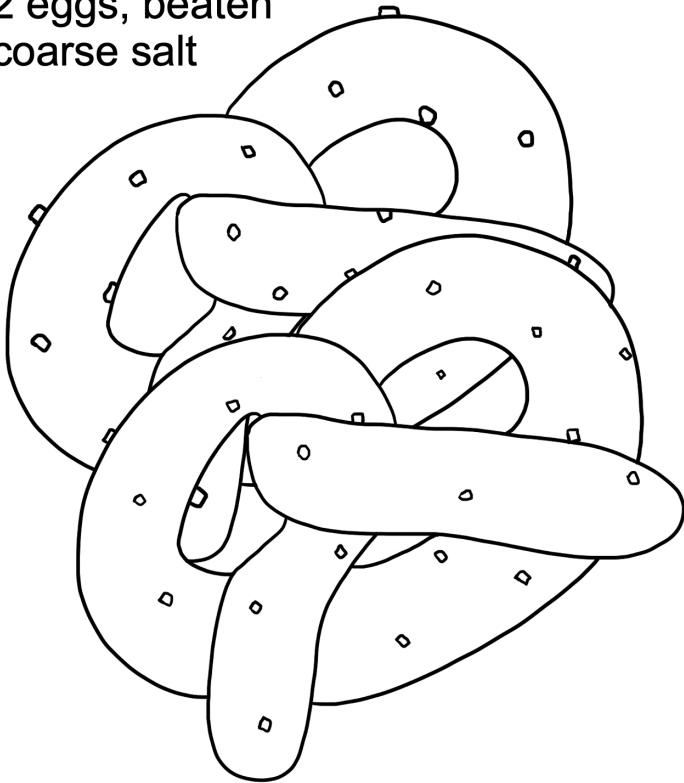


National Pretzel Day



Ingredients:

- 1 1/2 cups of warm water
- 1 tablespoon of salt
- 1 tablespoon of sugar
- 2 1/4 teaspoons of active dry yeast (1 packet)
- 4 cups of bread flour
- 3 tablespoons of oil, divided
- 1/3 cup of baking soda
- 8 cups of water
- 2 eggs, beaten
- coarse salt



Instructions:

1. Mix warm water, salt, and sugar in a bowl together, until fully combined. Add yeast and wait 5 minutes for yeast to activate.
2. Add flour and 2 tablespoons of oil. Mix until it becomes a dough.
3. Remove the dough from the bowl. Use the rest of the oil to coat the inside of the bowl.
4. Place the dough back in the well-oiled bowl. Cover with a kitchen towel or plastic wrap. Leave the dough for 1 hour.
5. Preheat the oven to 450 degrees Fahrenheit (230 degrees Celsius).
6. Cut dough into 8 even pieces. Roll each piece into a thin rope. Twist into a pretzel shape by bringing both ends to the center of the rolled dough and twisting the ends.
7. Add baking soda to a pot of water and bring to a boil. Place each pretzel into the boiling mixture for 30 seconds on each side (both the front and the back of the pretzel).
8. Line a baking sheet with parchment paper. Put pretzels onto the baking sheet. Brush the pretzels with egg wash, and add salt. Bake for 10-15 minutes.

Some Topping Ideas:

- Cinnamon Sugar
- Pepperoni
- Cheese
- Sesame Seeds
- Chocolate and Sprinkles
- Anything else you can think of!