



Park Shore Soft Pretzels

Ingredients:

- 1 package (1/4 oz) or 2½ teaspoons active dry yeast
- 1.5 cups warm water (110° to 115°)
- 1 tablespoon sugar
- 1 teaspoon salt
- 4 cups all-purpose flour
- 1 egg, beaten
- Course salt
- Cinnamon & Sugar (optional topping)

Directions:

1. In a large bowl, dissolve yeast in water
2. Add the sugar and salt and mix
3. Add 3 cups of flour and combine
4. Add ½ to 1 cup more of flour as needed
5. Knead for 5-8 minutes until the dough is smooth and elastic
6. Shape into pretzel twists or shapes as desired
7. Place on lined greased baking sheets
8. Brush with an egg
9. Sprinkle with course salt OR cinnamon and sugar
10. Bake at 425 degrees for 12-14 minutes or until golden brown
11. Cool on a wire rack