

Soft Pretzel Recipe

Ingredients

- 1 pkg 2 1/4 tsp active dry yeast
- 1 1/2 cups warm water
- 1 tsp salt
- 4 cups flour approximately
- coarse salt

Instructions

- Line baking sheets with parchment.
- Preheat oven to 425 degrees.
- Dissolve yeast in warm water.
- Add the salt.
- Stir in 3 cups of flour.
- Using additional flour, knead the dough until smooth and elastic.
- Divide the dough into 18 pieces.
- Roll each piece into a 10 inch rope.
- Twist the rope into a pretzel shape and place on baking sheet.
- Let the pretzels rest for 20 minutes.
- Brush with water and sprinkle with coarse salt.
- Bake for 12 to 15 minutes.

[Pretzel Prayer](#)