



Soft Pretzel Recipe

What you need:

- 1 package yeast
- 1 1/2 cups warm water
- 1 tablespoon sugar
- 1 tablespoon salt
- 4 cups flour
- 1 egg

Mix your yeast, water, sugar, and salt in a large bowl. Stir in the flour, and knead until the dough is smooth. Shape into the form of arms crossed in prayer and place it on a baking sheet. Brush the dough with a beaten egg to give it a shiny finish (I skipped the egg on mine). Sprinkle the top with salt, and bake in an oven preheated to 425 degrees for 15 minutes.