Soft Pretzels

Ingredients:

1 Tbsp. yeast

1 ½ C. hot water

1 tsp. table salt

1 Tbsp. sugar

4 C. Flour

1 beaten egg

Coarse salt

Directions:

* Preheat oven to 450\*F
* Heat water in small pot on stove to 120\*F to 130\*F. Use a thermometer to complete this task.
* Dissolve yeast in hot water in a large bowl. Use a fork to dissolve the yeast fully. Add table salt and sugar to the yeast mixture. Blend in flour with wooden spoon or fork. Then knead dough until smooth.
* As soon as the dough is kneaded, cut into small pieces and make them into pretzels.
* Place the pretzels on paper lined cookie sheets. Brush with the beaten egg and sprinkle coarse salt generously on them. Bake immediately at 450\*F for 12 – 15 minutes or until browned.

\*Yeast is a live active culture. If you add it to water that is too hot it will be destroyed.

\*Kneading – To work a dough by squeezing and pressing usually with the hands.