

# Soft Pretzel

## Ingredients

375ml warm water

1 teaspoon of sugar

10g of yeast

565g flour

1 teaspoon of salt

## Method

Step 1: Combine the warm water and sugar in a bowl.

Step 2: Add the yeast and let the mixture stand until it starts to bubble.

Step 3: Combine the yeast mixture and salt to form a dough that is soft but not too sticky.

Step 4: Split the mixture into 3 (one portion each) and knead for 10 minutes.

Step 5: Divide your dough into 3 parts.



Step 6: Roll each piece with your hands into a long straw shape.

Step 7: Shape each piece into a pretzel (see picture).



Step 8: Place on a greased baking tray.

Step 9: Brush the pretzels with egg and then sprinkle with a small amount of salt.

Step 10: Bake in preheated oven (200° C, gas mark 6) for 20-25 minutes or until golden brown.