











Recipe Name: Soft Pretzel Recipe

 2 packages or 2 Tablespoons active dry yeast
2 cups warm water
1/2 cup sugar
 2 teaspoons salt
1/4 cup butter softened
2 eggs
6 to 7 cups all-purpose flour
1 egg white for brushing the tops

 Pour water in measuring cup and heat water in the microwave to lukewarm, about 110 degrees. Add sugar to water and stir to dissolve. Add yeast into water. Allow yeast to bubble and foam for several minutes.

 Meanwhile in mixing bowl add salt, soft butter, 2 eggs and 3-4 cups flour. Blend together. Add in yeast mixture and remaining cups of flour. Blend until dough forms a ball. Knead on a floured surface several minutes.

 Pull off pieces of dough and roll into ropes. Then cross ends over to make an X and form dough into a pretzel shape. Place on greased cookie sheets. In small bowl whisk egg white. With a pastry brush, brush tops of pretzels. Bake at 400 degrees for 12-15 minutes until golden brown.



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