Easter Bunny Pretzels

You Need:

1 Tbsp. + 1 tsp. yeast
3/4 cup warm water
1/2 tsp. salt
1 tsp. + 1/2 tsp. sugar
2 cups flour
1 egg
2 raisins
coarse salt
Pam spray
1 licorice lace
flour
Tablespoon
1 teaspoon
1/2 teaspoon
ruler
1 cup dry measuring cup
liquid measuring cup
large bowl
small bowl
spatula
wooden spoon
fork
cookie sheet
pastry brush
stove
knife
cutting board
cooling rack
1.
Adjust oven rack to 3rd up from the bottom. Preheat oven to 425°.

2.
Measure 3/4 cup WARM water and 1 Tb. + 1 tsp. yeast. Put in bowl and stir together.

3.
Measure 1/2 tsp. salt, 1 tsp. + 1/2 tsp. sugar and 2 cups flour. Put in bowl.
Stir until dough forms a ball. Knead dough on floured board.

Roll a 1-inch ball of dough for tail, roll a 13-inch snake for body. Roll a 6-inch snake for head, and roll two 2-inch snakes for ears.

Spray Pam on cookie sheet.

Twist a 13-inch snake in a circle for the body and a 6-inch snake in a circle for the head. Place side by side on cookie sheet.
8. Attach ears using 2-inch snakes on head and the 1-inch ball for tail on body.

9. Press 2 raisins in head for eyes.


11. Sprinkle with coarse salt.
12. Bake 12 - 15 minutes at 425°. Remove from oven. Turn oven OFF.

13. Transfer to cooling rack.

14. Cut 4 pieces of licorice rope for whiskers and attach to face.

15. Tie the rest of the licorice rope around the bunny's head in a knot or a bow.
EASTER BUNNY PRETZELS

You Need:

1 Tb. + 1 tsp. yeast
3/4 cup WARM water
1/2 tsp. salt
1 tsp. + 1/2 tsp. sugar
2 cups flour
1 egg, beaten
course salt
Pam spray
2 raisins
1 licorice lace
flour
fork
knife
spatula

Tablespoon
1 teaspoon
1/2 teaspoon
1 cup dry measuring cup
1 cup liquid measuring cup
large bowl
small bowl
ruler
cutting board
cookie sheet
wooden spoon
pastry brush
cooling rack
stove

1. Adjust oven rack to 3rd up from the bottom. Preheat oven to 425°.


4. Stir until dough forms a ball. Knead dough on floured board.

5. Roll a 1 - inch ball of dough for tail, roll a 13 - inch snake for body, roll a 6 - inch snake for head, and roll two 2 - inch snakes for ears.


7. Twist a 13 - inch snake in a circle for the body and a 6 - inch snake in a circle for the head. Place side by side on cookie sheet.

8. Attach ears using 2 - inch snakes on head and the 1 - inch ball for tail and body.

9. Press 2 raisins in head for eyes.


11. Sprinkle with coarse salt.

12. Bake 12 - 15 minutes at 425°. Remove from oven. Turn oven OFF.

13. Transfer to cooling rack.

14. Cut 4 pieces of licorice rope for whiskers and attach to face.

15. Tie the rest of the licorice rope around the bunny's head in a knot or bow.