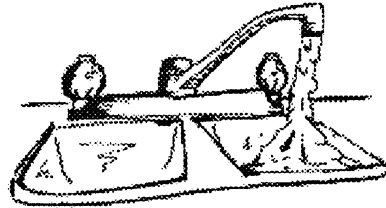


Soft Pretzels

You Need:



1 Tb. + 1 tsp.
yeast



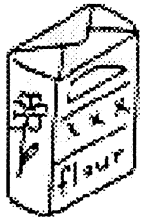
3/4 cup
warm water



salt



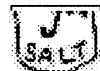
sugar



flour



1 egg



coarse salt



shortening



Tablespoon



1 teaspoon



1/2 teaspoon



1 cup dry
measuring cup



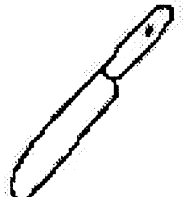
liquid
measuring cup



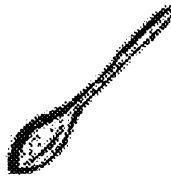
large bowl



small bowl



metal spatula



wooden spoon



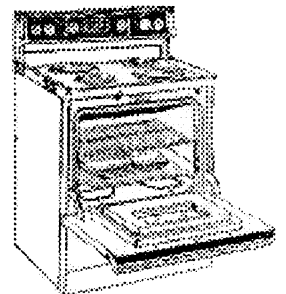
fork



cookie sheet

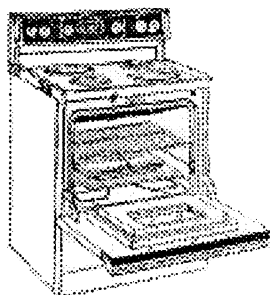


pastry brush

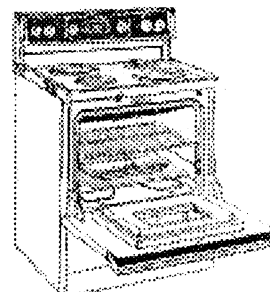


stove

1.

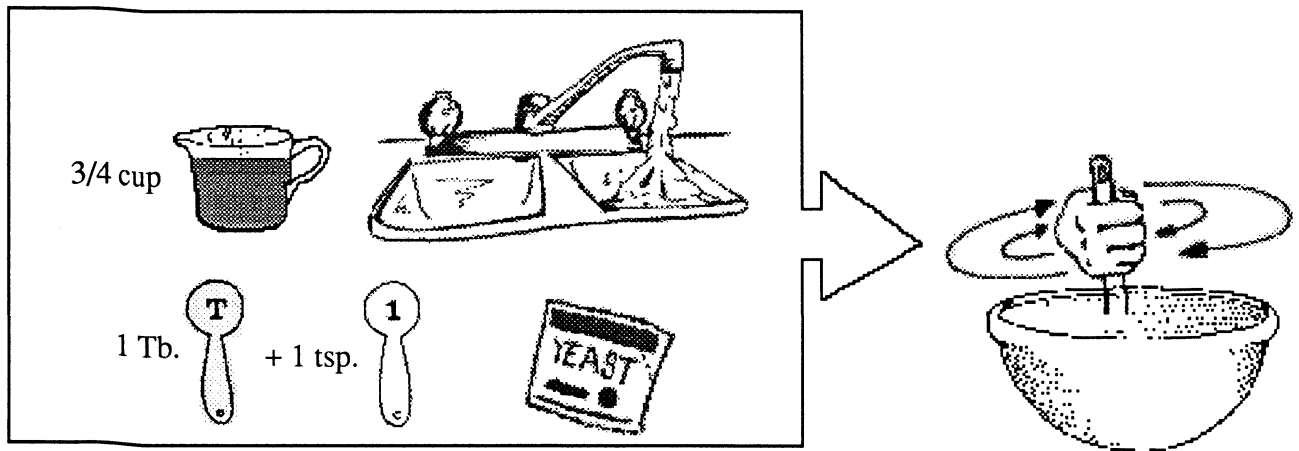


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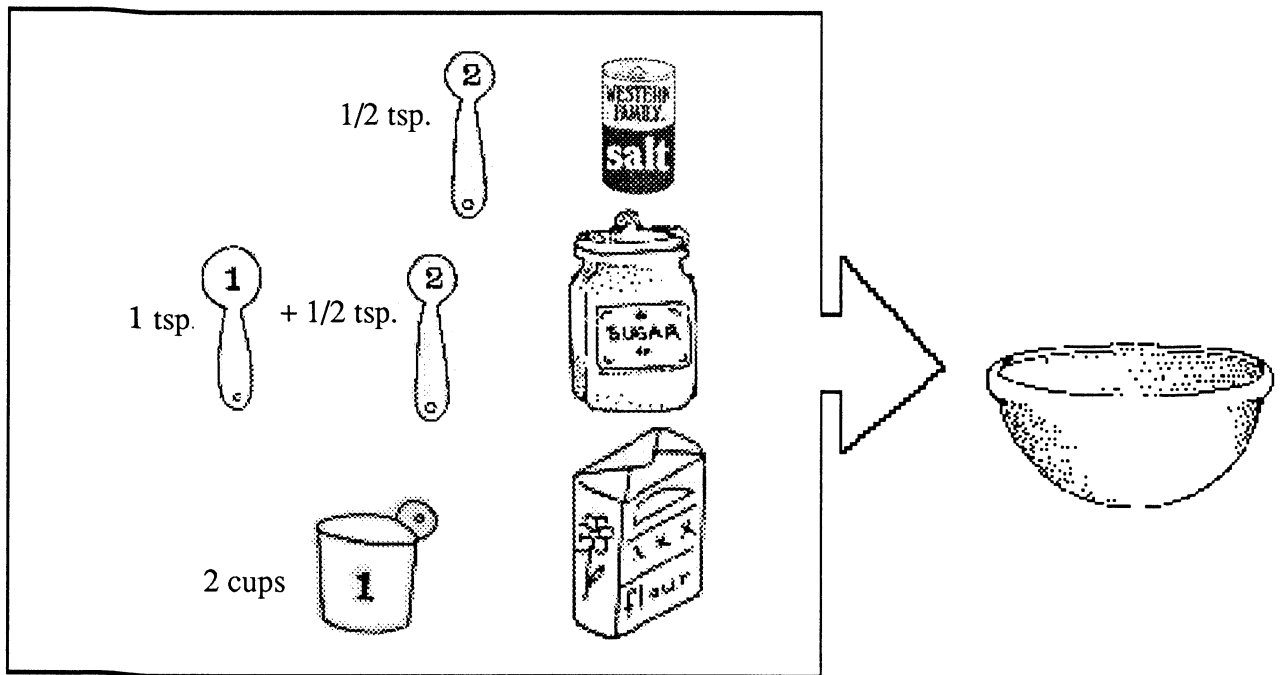
Adjust oven rack to 3rd up from the bottom. Preheat oven to 425°.

2.



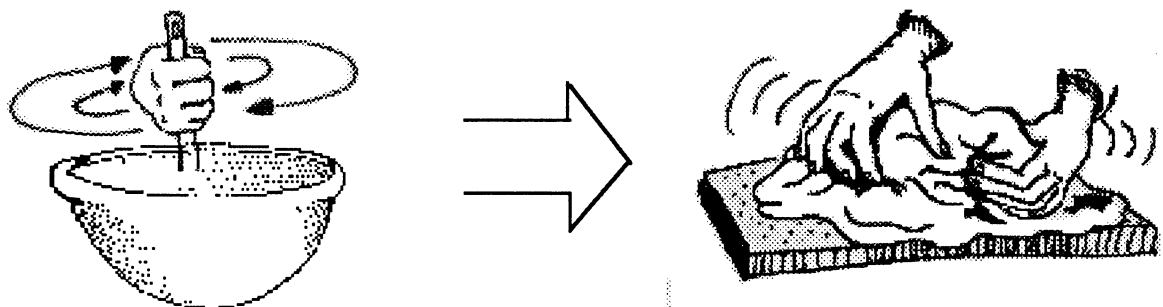
Measure 3/4 cup warm water in to large mixing bowl. Sprinkle 1 Tb. + 1 tsp. yeast in to water in large mixing bowl.

3.



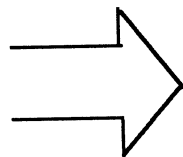
Measure 1/2 tsp. salt, 1 tsp. + 1/2 tsp. sugar and 2 cups flour in to bowl.

4.



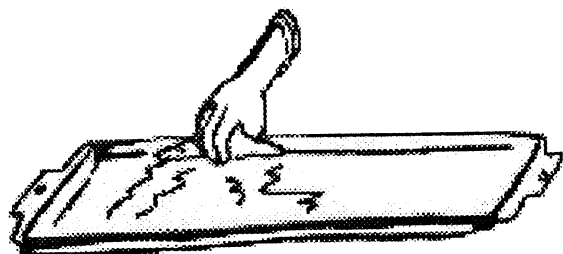
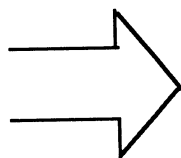
Mix ingredients together and knead dough.

5.



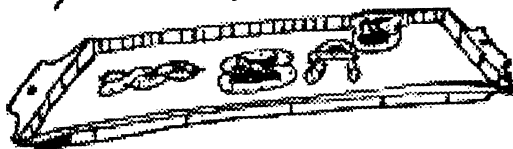
With small balls of dough, roll and twist into shapes.

6.



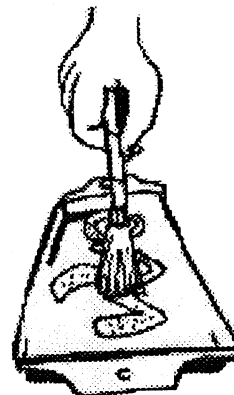
Grease cookie sheets with shortening.

7.



Lay twisted pretzels on cookie sheets.

8.



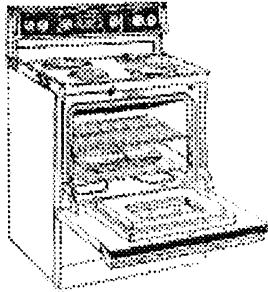
Break an egg and beat. Brush pretzels with beaten egg.

9.

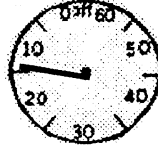


Sprinkle with coarse salt.

10.



12 - 15
minutes



OFF



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

SOFT PRETZELS

You Need:

1 Tb. + 1 tsp. yeast	Tablespoon
3/4 cup WARM water	1 teaspoon
1/2 tsp. salt	1/2 teaspoon
1 tsp. + 1/2 tsp. sugar	1 cup dry measuring cup
2 cups flour	1 cup liquid measuring cup
1 egg, beaten	large bowl
coarse salt	small bowl
shortening	cookie sheet
fork	wooden spoon
	pastry brush

1. Adjust oven rack to 3rd up from the bottom. Preheat oven to 425^o.
2. Measure 3/4 cup warm water into large mixing bowl. Sprinkle 1 Tb. + 1 tsp. yeast into water in large mixing bowl.
3. Measure 1/2 tsp. salt, 1 tsp. + 1/2 tsp. sugar and 2 cups flour into bowl.
4. Mix ingredients together and knead dough.
5. With small balls of dough, roll and twist into shapes.
6. Grease cookie sheets with shortening.
7. Lay twisted pretzels on cookie sheets.
8. Break an egg and beat. Brush pretzels with beaten egg.
9. Sprinkle with course salt.
10. Bake at 425^o for 12 to 15 minutes. Remove from oven. Turn oven OFF.