You Need:

- 1 Tbsp. + 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. 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.

9.

Sprinkle with coarse salt.

10.

Bake at 425° for 12 to 15 minutes. Remove from oven. Turn oven OFF.
SOFT 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
- coarse salt
- shortening
- fork

Tablespoon
1 teaspoon
1/2 teaspoon
1 cup dry measuring cup
1 cup liquid measuring cup
large bowl
small bowl
cookie sheet
wooden spoon
pastry brush

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

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.


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