

Soft and Chewy Pretzels - Your New Favorite Weekend Bake

Chewy, Golden, and Fresh from Your Own Oven



OVEN
450°F

TIME
5 min

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INGREDIENTS

1 1/2 cups warm water (110-115°F)
1 packet active dry yeast (2... tsp)
1 tsp salt
1 tbsp granulated sugar
4 cups all-purpose flour
10 cups water
2/3 cup baking soda
1 egg yolk + 1 tbsp water (for egg wash)
Coarse salt
Melted butter + cinnamon sugar
Shredded cheese for cheesy pretzels

DIRECTIONS

1. Step 1 - Activate the Yeast: In a large bowl, mix warm water and yeast. Let sit for 5 minutes until foamy.
2. Step 2 - Make the Dough: Stir in salt and sugar. Add flour gradually, mixing until a dough forms. Knead by hand or dough hook for about 5 minutes until smooth and elastic.
3. Step 3 - Let It Rise: Place the dough in a greased bowl, cover, and let rise in a warm spot for 1 hour, or until doubled in size.
4. Step 4 - Shape the Pretzels: Punch down the dough and divide into 8 pieces. Roll each into a 20-24 inch rope. Shape into a "U," cross the ends, and fold down into a classic pretzel shape.
5. Step 5 - Prepare the Baking Soda Bath: Bring 10 cups of water and 2/3 cup baking soda to a boil. One at a time, lower each pretzel into the bath for 30 seconds. Remove and place on a parchment-lined baking sheet.
6. Step 6 - Brush and Bake: Preheat oven to 450°F (230°C). Whisk egg yolk and water and brush over each pretzel. Sprinkle with coarse salt. Bake for 12-14 minutes until deep golden brown.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soft-and-chewy-pretzels-your-new-favorite-weekend-bake/>