**Classic Soft Pretzels**

Yield: 6 pretzels

**Ingredients:**

200ml lukewarm water

5ml sugar

15ml yeast

30ml butter, melted and cooled

15ml sugar

2.5ml salt

600ml flour

Egg wash

Coarse salt (optional)

**Method:**

1. Preheat oven to 400F. Lightly grease a cookie sheet.
2. In a large bowl, dissolve sugar in lukewarm water
3. Sprinkle yeast over sugar/water solution. Let sit for 5 minutes or until yeast is dissolved and frothy.
4. Add butter to yeast mixture.
5. Combine sugar, salt and 100ml flour; add to yeast mixture and stir until combined.
6. Gradually add remaining flour, 100ml at a time, until a soft dough is formed.
7. Turn dough onto a lightly floured board and knead for 5-8 minutes, or until dough is smooth.
8. Flatten dough into a disk; divide into 8 pieces.
9. Shape each piece into a pretzel; brush lightly with egg wash and sprinkle with salt.
10. Bake for 15-20 minutes, or until golden brown.

Variation Options:

\* Cinnamon Sugar Pretzel: brush with an egg wash & then sprinkle with cinnamon sugar ( 15 ml sugar + 2.5 ml cinnamon )

\* Class brainstorming variations: rosemary & coarse salt; poppy seeds; parmesan, garlic & parsley

