



Papa Drexler39s Bavarian Pretzels

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Try this German pretzel recipe for traditional Bavarian pretzels Theyre fun to make and go great with a mug of beer

Ingredients

- - 3 1/2 cups all-purpose flour
- divided
- or more as needed - 1 tablespoon active dry yeast - 1 teaspoon white sugar - 1 1/2 cups water - 2 tablespoons butter
- softened - 1/4 teaspoon salt - 3 tablespoons baking soda - 2 tablespoons butter
- melted - 1 tablespoon coarse sea salt
- or to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Whisk 1 cup flour
2. yeast
3. and sugar together in a bowl. Stir in water and softened butter until well combined. Let stand until bubbles begin to form
4. about 15 minutes. Dotdash Meredith Food Studios Stir salt into yeast mixture
5. then gradually stir in 2 1/2 cups flour until dough can be picked up in a ball. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Knead until smooth and elastic
6. about 8 minutes
7. adding more flour if needed. Dotdash Meredith Food Studios Divide dough into 6 pieces and let rest for a few minutes. Dotdash Meredith Food Studios Roll one piece into a 15-inch rope
8. then loop and twist rope into a pretzel shape. Place onto a baking sheet and form remaining pretzels. Cover and let rise for 15 minutes. Dotdash Meredith Food Studios Preheat the oven to 450 degrees F (220 degrees C). Grease a baking sheet. Bring 3 cups water to a boil in a pot. Stir in baking soda and remove from the heat. Dotdash Meredith Food Studios Dip pretzels into the water bath for about 45 seconds
9. flipping over about halfway through. Dotdash Meredith Food Studios Transfer soaked pretzels to the prepared baking sheet; brush with melted butter and sprinkle with salt. Dotdash Meredith Food Studios Bake in the preheated oven until golden brown
10. 8 to 10 minutes. Dotdash Meredith Food Studios Test Kitchen Tips This recipe was tested in our test kitchen in April 2023 and our testers found that the recipe benefited from up to 2/3 cup more flour than the original 3 cups in the recipe. We increased the flour to 3 1/2 cups in the recipe
11. but you may find that you need up to 3 2/3 cups to achieve a workable dough.