



Mall Pretzels

Jacob · 28/09/2024



Prep Time

2 hrs 10 mins

Difficult

Medium

Servings

3 hrs

Description

Big chewy pretzels like those sold in the mall You may substitute garlic salt or cinnamon sugar for the coarse salt if you wish

Ingredients

- - 1 (.25 ounce) package active dry yeast - 2 tablespoons brown sugar - 1 ½ teaspoons salt - 1 ½ cups warm water (110 degrees F/45 degrees C) - 3 cups all-purpose flour - 1 cup bread flour - 2 cups warm water (110 degrees F/45 degrees C) - 2 tablespoons baking soda - 2 tablespoons butter
- melted - 2 tablespoons coarse kosher salt

Instructions

1. In a large mixing bowl
2. dissolve the yeast
3. brown sugar and salt in 1 1/2 cups warm water. Stir in flour
4. and knead dough on a floured surface until smooth and elastic
5. about 8 minutes. Place in a greased bowl
6. and turn to coat the surface. Cover
7. and let rise for one hour. Combine 2 cups warm water and baking soda in an 8 inch square pan. Line 6 baking sheets with parchment paper. After dough has risen
8. cut into 12 pieces. Roll each piece into a 3 foot rope
9. pencil thin or thinner. Twist into a pretzel shape
10. and dip into the baking soda solution. Place onto parchment covered baking sheets
11. and let rise 15 to 20 minutes. Preheat an oven to 450 degrees F (230 degrees C). Bake in the preheated oven for 8 to 10 minutes
12. or until golden brown. Brush with melted butter
13. and sprinkle with coarse salt
14. garlic salt or cinnamon sugar. Editor's Note When forming the ropes
15. roll each one to about half the length you want
16. then set it aside while you roll the rest. By the time you get back to the first rope
17. it will have rested enough to roll further. A 3-foot long rope will make a pretzel approximately 8-inches in diameter. Plan on using one baking sheet for every two pretzels.