



## Soft Pretzel Bites

Jacob · 28/09/2024



### Prep Time

1 hr 5 mins

### Difficult

Medium

### Servings

1 hr 50 mins

### Description

Perfect bitesized soft pretzels Add your favorite toppings salt poppy seeds sesame seeds dried shallots dried onions etc before baking Serve with cheese sauce or any dipping sauce of your choice

### Ingredients

- - 1 ½ cups water - 6 tablespoons butter
- melted - 2 tablespoons brown sugar - 1 (.25 ounce) package active dry yeast - 2 ½ teaspoons kosher salt - 4 cups all-purpose flour
- or more as needed - 1 teaspoon vegetable oil - 3 quarts cold water - ½ cup baking soda - cooking spray - 1 egg - 1 tablespoon water

### Instructions

1. Place 1 1/2 cups water
2. butter
3. brown sugar
4. yeast
5. and salt in the bowl of a stand mixer fitted with the hook attachment. Mix until well combined. Let sit for about 5 minutes. Turn mixer on low speed and add 4 cups flour
6. 1 cup at a time. Add additional 1/2 cup flour if dough appears sticky. Increase speed to medium and knead until dough is smooth and pulls away from the sides of the bowl
7. 4 to 5 minutes. Sprinkle in more flour if dough still seems a little tacky. Oil a large mixing bowl. Add the ball of dough. Cover with plastic wrap and let rise in a warm place for about 1 hour. Preheat the oven to 425 degrees F (220 degrees C). Grease a sheet pan with cooking spray. Bring 3 quarts water to a boil in a large saucepan. Slowly add baking soda and return to a boil. Meanwhile
8. remove dough from the bowl
9. flatten into a disc shape
10. and cut into 8 wedges. Roll each wedge into a 24-inch rope. Cut each rope into 1-inch pieces. Drop batches of dough pieces into the boiling water for about 35 seconds. Remove to the prepared sheet pan. Beat egg with 1 tablespoon water; brush over the tops of each boiled dough piece. Repeat with remaining dough. Bake in the preheated oven until golden brown
11. 14 to 16 minutes. Cool slightly before serving. Editor's Note: Nutrition data for this recipe includes the full amount of baking soda. The actual amount of baking soda consumed will vary.