



Soft Pretzels

1 cake (5/8oz.) compressed yeast or 1 package active dry
1 ½ cups lukewarm (80-85°F.) water
¾ tsp. salt
1 ½ tsp. sugar
4 cups sifted Heckers or Ceresota Unbleached Flour
1 egg, beaten

Coarse Salt

Preheat Oven to 425°F.

Dissolve yeast in water (use warm, 105-115F°, for active dry yeast). Add salt and sugar. Blend in flour and knead until smooth and elastic. Cut into small pieces, and roll into ropes; twist. Place on paper-lined baking sheets. Brush with beaten egg; sprinkle with salt. Bake in 425°F. oven for 12 – 15 minutes, or until browned. Serve immediately. (Best when fresh.)

