



Pretzels

1 pkg dry yeast
1 ½ cup warm water
¾ tsp salt
1 ½ tsp sugar
3-4 cups flour
1 egg beaten
coarse salt

Heat oven to 425 degrees.

Dissolve yeast in warm water. Add ¾ tsp salt and sugar; stir.

Blend in flour, 1 cup at a time, using your hands to mix in the last amount.

Knead on floured surface until smooth; about 10 minutes.

Shape into 4 or 5 inch sticks or pretzel shapes. Place on foil covered cookie sheet (or spray cookie sheet with cooking spray). Brush with egg and sprinkle with coarse salt. Bake for 15-20 minutes.

Yield 3 dozen

Our gracious thanks to Ruth Duessel, Donna's mom for the delicious recipe.