

Soft Pretzels (Whole People of God)

3 ½ cups flour
1 tsp salt
1 Tbsp yeast
1 Tbsp sugar
1 1/3 cups warm water
coarse salt

Put ½ cup warm water in warm bowl. Stir in sugar.

Sprinkle yeast on top, leave 10 minutes.

Add remaining water and salt and stir in.

Stir in 2 ½ cups of flour with a spoon, and knead in last flour with your hands.

Knead until smooth. Take piece of dough size of a walnut and roll into a snake.

Shape into a pretzel shape, and sprinkle with salt to taste (or other seasonings!)

Bake at 400 F for 15 minutes (depending on size of pretzels).

Enjoy!