**Homemade Soft Pretzels**

**Pretzels**

1 ½ cups warm water

2 ¼ tsp instant or active dry yeast (1 standard packet)

1 tsp salt

1 Tbs. brown sugar

1 Tbs. unsalted butter, melted

3 ¾ cups a; purpose flour

**Baking Soda Bath**

¼ cup baking soda

5 cups water

***DAY 1***

1. In the bowl of a stand mixer, whisk yeast into warm water, add brown sugar, salt and melted butter.
2. Add flour 1 cup at a time.
3. Add flour until the dough is no longer sticky. You may need to add a little more flour than the recipe calls for.
4. Turn dough onto pastry board and knead for 3 mins.
5. Place dough covered in the refrigerator overnight.

***DAY 2***

1. Remove dough from the refrigerator and let it come to room temperature.
2. Preheat the oven to 400 degrees and prepare two baking sheets with parchment.
3. Spray pan with non-stick cooking spray. Do not use parchment, it will stick
4. Heat the baking soda and water to boiling.
5. Cut the dough into ⅓ cup sections-you should have about 12 sections.
6. Roll the dough into a 20 inch rope and form your pretzels.
7. Drop two pretzels at a time into the boiling water using a slotted spoon, for NO MORE than 20 to 30 seconds. (more than that and your pretzels will taste metallic).
8. Remove pretzels using a slotted spoon and place on the prepared baking tray.
9. Repeat until all pretzels are done. Sprinkle pretzels with coarse sea salt.
10. Bake for 12-15 mins until they are golden brown.