Christine Bowes (1999-2000)

**DAY 1 – DOUGH:**

1. 1 cup warm water
2. 1 packet active yeast
3. 1 tablespoon + 1 teaspoon brown sugar
4. 3/4 teaspoon salt
5. 2/3 cup bread flour
6. 2 cups regular flour

1. Sprinkle yeast into warm water in batter bowl.

2. Stir to dissolve.

3. Add sugar, salt and stir to dissolve.

4. Add flour and mix dough with rubber scraper until combined.

1. Turn onto floured surface and knead for 10 minutes until smooth and elastic. To knead – with both hand fold dough in half toward you, roll out with palms, turn ¼ turn and repeat.

6. Let rise at least 1/2 hour. (For class, put in gallon Ziploc bag, fold over (do NOT seal) and freeze.

**DAY 2 – SHAPE + BAKE:**

1. 4 cups (approximately) of warm water (fill to ¾ from top of skillet)
2. 2 tablespoon baking soda
3. Coarse salt OR
4. ½ teaspoon cinnamon
5. ½ cup sugar)
6. 4 tablespoons butter, melted

1. Preheat oven to 450.

2. Prepare a baking soda water bath with warm water and baking soda. Boil water to dissolve baking soda, then lower to 4-6. Be certain to stir often.

3. Divide dough into 6 equal pieces and roll into a long rope (about 1/2 inch diameter or less).

4. Shape into pretzel.

5. Dip pretzel into soda solution by holding pretzel by toes and completely submerging, then immediately blot only the bottom of pretzel on a cloth towel. (Do not rest on towel just blot bottom.)

6. Place on baking sheet lined with parchment paper.

7. Bake for about 10 minutes or until golden.

8. Brush with melted butter, add desired topping and enjoy!

Auntie Anne's famous cinnamon sugar - melt half stick of butter in a shallow pie plate (big enough to fit the entire pretzel) and in another pie plate make a mixture of cinnamon-1 t. and sugar ½ c., dip the pretzel into the butter, coating both sides generously. Dip again into the cinnamon mixture.