



pretzel bites

INGREDIENTS

STEP ONE:

1 tbsp. yeast
1 1/4 cup warm water
1 tsp. sugar

STEP TWO:

4 cups flour
1/4 cup & 2 tbsp.
sugar
1 1/2 tsp. salt
1 tsp. oil

INSTRUCTIONS

1. Combine the yeast, warm water, and sugar from STEP ONE in a medium bowl, and let it sit for 10 minutes.
2. Add first the oil to the yeast mixture. Then add the flour, sugar, and salt to the mixture. Either knead the dough by hand, or put all the ingredients into a food processor for about 30 seconds, until the dough is elastic and smooth.
3. Let the dough rise for an hour on the counter, or 30 minutes in a slightly warm oven.
4. Preheat oven to 350 degrees.
5. Cut the dough into 8 pieces, rolling them into 'logs'. Cut the logs into bite-sized pieces and place them on a greased pan.
6. Cook for 20 minutes, or until you see a golden brown colour

For a true pretzel-ly taste, coat the pretzel bites with melted butter and coarse salt when they are still hot, fresh out of the oven.



enjoy

