

Pretzel Bites

INGREDIENTS

PART 1:

1 tbsp. yeast

1 1/4 cup warm water

1 tsp. sugar

PART 2:

4 cups flour

1/4 cup & 2 tbsp. sugar

1 1/2 tsp. salt

1 tsp. oil

DIRECTIONS

1. Combine all ingredients from part one in a medium bowl, and let it sit for ten minutes.
2. Add oil to the yeast mixture first. 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 warmed oven.
4. Preheat oven to 350 degrees.
5. Cut the dough into eight 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.

** Melt some butter and toss the cooked pretzel bites in them, and sprinkle a little bit of salt for additional taste!