



Pretzel Bites



Dough:

1 cup warm water

1 T yeast

1 t sugar

2 1/2 c flour

1/2 t salt

Topping:

1/2 cup warm water

2 T baking soda

coarse salt

3 T butter, melted

In electric mixer bowl, combine water, yeast, and sugar. Let sit 5 minutes or until bubbly. Add flour and salt and mix until soft dough forms. Knead for 5 minutes. Lightly flour dough. Place in large plastic bag. Let rise at least 30 minutes, up to 60 minutes.

Preheat oven to 500. Grease jelly roll pan. Roll dough on lightly greased surface. Form 6 x 12 rectangle. Divide dough into 1 1/2 x 12-inch strips. Let sit 5 minutes. Meanwhile, dissolve baking soda in 1/2 cup warm water in deep bowl. Cut each strip of dough into 8 pieces. Dip each piece in baking soda/water mixture, stirring solution to help dissolve baking soda before dipping each pretzel. Place pretzels on baking sheet. Sprinkle with coarse salt. Let sit, uncovered, for 10 minutes.

Bake at 500 for 6-7 minutes or until golden brown. Brush hot pretzels with melted butter. Continue brushing until butter is gone. Serve warm.