



Soft Pretzels



INGREDIENTS:

- Pizza dough
- Melted butter or 1 egg beaten with 1 tablespoon water
- Coarse salt

DIRECTIONS:

- 1 Preheat oven to 450 degrees Fahrenheit.
- 2 Line a large baking sheet with parchment paper or a silpat.
- 3 Divide the dough into 3- or 4-ounce pieces of dough (?- ½ cup each).
- 4 Toss with hot marinara sauce, and serve with Parmesan.
- 5 On a lightly floured surface, roll out under your palm into 20- to 24-inch-long ropes. it may take a few minutes to get them that long – roll them out,
- 6 Allow the dough to rest for a few minutes, then repeat until you get to desired length. You can also pick up the dough and roll it between the palms of your hands, working your way down the length of the rope.
- 7 Form the ropes into pretzels by making a circle with them, then twisting the two ends together and bringing it down onto the bottom of the circle.
- 8 Place on baking sheet, brush with butter or egg, and sprinkle with salt. Repeat until all the pretzels are made.
- 9 Bake 12-16 minutes, depending on their size, until golden brown.
- 10 They are best eaten warm or within a few hours of baking. If you do not plan on eating the pretzels right away, you can reheat them for 5-10 minutes in a 350 degree Fahrenheit oven.