

Jumbo Soft Baked Pretzels

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If you've ever had a taste of authentic New York pretzels, you know how good a homemade pretzel can be. If you've got the time to make these jumbo pretzels at home, you won't be disappointed.

Ingredients:

4 teaspoons active dry yeast
1 tablespoon honey
1 ¼ cups warm water
5 cups all-purpose flour
2 tablespoons white sugar
1 ½ teaspoons salt
1 tablespoon extra-virgin olive oil
4 cups hot water
½ cup baking soda
Pretzel salt, to taste

Directions:

- 1) In a small bowl, combine yeast, honey, and water; dissolve 10 minutes, until foamy.
- 2) Combine flour, sugar, and salt in a large bowl; add yeast mixture and oil. Knead dough until smooth and thick, about 8 minutes. Transfer dough to a lightly oiled bowl; cover with plastic wrap and allow to rise 1 hour in a warm place.
- 3) Preheat oven to 450°F. Lightly grease a large baking sheet.
- 4) Combine hot water and baking soda in a very large bowl; set aside.
- 5) Turn dough out onto a lightly floured surface; divide into 12 equal pieces. Roll each into a long, thin rope and twist into a pretzel; transfer to prepared baking sheet and repeat with remaining dough.
- 6) Dip each shaped pretzel into hot baking soda mixture, shaking off excess liquid. Replace on prepared baking sheet. Sprinkle pretzels with pretzel salt to taste.
- 7) Bake until pretzels are puffed and golden, 9 to 12 minutes. Let cool 5 minutes on sheet; transfer to a wire rack to cool completely.