

Soft Pretzels

Ingredients

2 pk dry yeast
1 1/2 c warm water
1 t salt
4 1/2 c flour

Instructions

<p>Dissolve yeast in water. Add salt and flour. Knead until smooth. Cover with a cloth and let rise about 15 minutes. While dough rises, make a soda solution of 1/2 cup warm water and 2 teaspoons of baking soda.</p><p>Divide dough into 16 portions. Roll each piece into narrow rolls and shape pretzels. Dip each pretzel into soda solution and sprinkle with salt. Place on greased cookie sheets. Bake @ 450 for 15 - 20 minutes.</p>