

# Tim Farmer's Country Kitchen

## PRETZELS (SOFT)

*1 ¼ cup hot water  
1 package yeast  
1 tablespoon brown sugar  
1 ¼ teaspoon salt  
2 cups flour  
1 more cup flour  
¼ cup hot water + sugar  
Desired toppings (salt, sugar, cinnamon,  
etc)*



Combine water and yeast and let sit for 5 minutes. Add in sugar and salt and stir. Add in 2 cups of flour and stir for 100 strokes then set aside for 5 minutes. Add 1 more cup of flour slowly while stirring. Stir until thick. Dump out on to cutting board and knead for 7 minutes. Place in oiled bowl and cover with plastic wrap and let sit for 1 hour. Punch down dough and break into 6 balls. Roll into 30 inch long rolls, twist together ends to fold like pretzel. Cover with sugar water and desired toppings and let sit for 10 minutes to rise. Bake 425 degrees for 12-15 minutes. Brush with butter while baking if desired.

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