**SOFT PRETZELS**

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**Ingredients**

1 pkg. of yeast

3/4 c. warm water

2 tsp. sugar

1/2 tsp. salt

2 c. flour

1 egg

**Directions**

1. Preheat the oven to 450˚.
2. In a small bowl, mix together the yeast, warm water and sugar. Set aside.
3. In the Kitchen Aid bowl, mix together the salt and flour.
4. Add to the Kitchen Aid bowl the yeast mixture and egg. Blend together with dough hooks.
5. Take out of bowl and knead for 3-5 minutes.
6. Cut into 9 pieces and roll into strips between palms.
7. Roll into pretzel shape.
8. Place on greased cookie sheet.
9. Brush with a small amount of water. Sprinkle with coarse salt. Do not use too much or they will become too salty!
10. Bake for 15 minutes or until golden brown.
11. Makes 9 pretzels.