

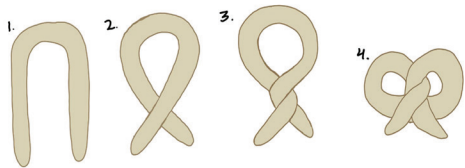
Hot Pretzels

 25 Minutes



Instructions:

1. Preheat the oven to 425. Line the cookie sheet with parchment paper.
2. Place the yeast and sugar into the mixing bowl. Add the warm water. Stir and let it stand until it bubbles.
3. Add flour and salt.
4. Using your hands, mix the ingredients to form a dough.
5. Divide the dough into 8 parts. Roll each piece into a long thin rope. Twist into a pretzel.



6. Mix the hot water and baking powder in a bowl.
7. One at a time, dip each pretzel into the bowl. Turn it over and dip the other side.
8. Place the dipped pretzels on the cookie sheet.
9. Brush the egg over the pretzels.
10. Sprinkle the pretzels lightly with kosher salt.
11. Bake at 425 for 12-15 minutes, until golden brown.

OVERVIEW

Bake 8 homemade hot pretzels!

SUPPLIES NEEDED

Baking Utensils

- Cookie Sheet
- Parchment Paper
- Mixing Bowl
- Measuring Cups and Spoons
- Bowl
- Pastry Brush

Ingredients

- 2 packet of yeast (4 ½ tsp)
- 2 Tablespoons sugar
- 1 ½ cups warm water
- 3 ½ cups flour
- 1 teaspoon salt
- 2 cups hot water
- 1 Tablespoon baking powder
- 1 egg
- Kosher salt

ONLINE RESOURCES

- [Printable Recipe Card](#)
- [Instructional Video Link](#)



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Week 6
Thursday

Kids Kosher Kitchen