

Pretzels

1 ½ cups warm water

1 envelope yeast

4 cups flour

1 tsp salt

1 TB sugar

coarse salt

egg

Mix warm water, yeast and sugar together. Set aside for 5 minutes. In another bowl, mix flour and salt. Add the yeast mixture to make dough. Roll dough into a long snake form. Cut dough into smaller sections using scissors and make into shape desired. Place shapes on greased cookie sheet. Brush egg on the shapes with pastry brush and sprinkle with salt (to taste). Bake pretzels in preheated 425 degree oven for 12 minutes.