

Homemade Soft Pretzels

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/best-christmas-caramel-recipe>

Ingredients:

- 1 1/2 cups water warm, 110 to 115 degrees F
- 1 tablespoon sugar
- 2 teaspoons kosher salt
- 1 package active dry yeast
- 22 ounces all-purpose flour approximately 4 1/2 cups
- 2 ounces unsalted butter melted
- vegetable oil for pan
- 10 cups water
- 2/3 cup baking soda
- 1 large egg yolk beaten with 1 tablespoon water
- pretzel salt