***Hot Pretzels Day 1***

*Yield – 1 pretzel for each person in your group*

**Ingredients Amount**

**Active Dry yeast 1 tsp.**

**Sugar 1/2 tsp.**

**Warm water (100 degrees) 1/3 cup**

**Flour 1 ¼ cups**

**Sugar ¼ cup**

**Salt ½ tsp.**

**Vegetable Oil ¾ tsp.**

**Spray Cooking Oil as needed**

**Method**

1. Measure water in small measuring cup. Take water temperature using thermometer and make sure it is at 100 degrees.
2. Add yeast and ½ teaspoon of sugar to water. Give it a gentle stir and let it stand for 5-10 minutes until yeast is activated. Should be “creamy”.
3. In a large bowl, mix together flour, remaining sugar and salt.
4. Make a well “hole” in the center and add the oil and yeast mixture.
5. One group member should use ONE hand and mix the mixture together to form a dough. If your mixture seems very dry – tell Mrs. Levesque.
6. Once you have a dough ball, kneed the dough for several minutes in the bowl until smooth and elastic (about 5-7 minutes).
7. Label a large plastic bag with your period and kitchen color. Lightly spray the inside of the bag with cooking spray.
8. Store dough in bag and give to Mrs. Levesque. Clean up your kitchens!!!!

***Hot Pretzels Day 2***

*Yield – 1 pretzel for each person in your group*

**Ingredients Amount**

**Flour as needed for dusting tray**

**Hot water 1 cup**

**Baking Soda ¼ cup**

**Melted butter as needed for topping pretzels**

**Cinnamon/Sugar as needed for topping pretzels**

**Salt as needed for topping pretzels**

**Spray Cooking Oil as needed for spraying foil**

**Method**

1. Preheat oven to 425 degrees.
2. In a medium bowl, dissolve baking soda in hot water – stir until dissolved.
3. Line a cookie sheet with foil and spray foil lightly with cooking spray.
4. Dust tray with flour and turn dough out onto the floured surface.
5. Divide dough LENGTHWISE using a pizza wheel. Be sure to get one piece of dough for each person in your group.
6. Roll / pull each piece into a rope – about 10-12 inches. Dip entire rope into the baking soda and water solution.
7. Place on foil and form into a pretzel shape. Yes, you MUST shape it like a pretzel!
8. Bake in oven for 8 minutes or until golden brown.
9. While pretzels are baking, melt butter in custard cup and put at your table with a pastry brush, dish of salt and cinnamon/sugar.
10. Remove pretzels carefully from the oven. Transfer to plate/napkin and bring to your table.
11. Make sure your entire kitchen is cleaned up and left as you found it before you sit to eat.
12. At your table, top your pretzel with butter, salt or cinnamon/sugar and enjoy ☺!