## Soft Pretzels

1 1/2 cups of 110°-115°F water
1 packet of active dry yeast
1 teaspoon salt
1 tablespoon brown sugar
1 tablespoon butter, melted and cooled
4 cups flour
Coarse sea salt for sprinkling (can also use coarse kosher salt)

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1/2 cup baking soda
9 cups water

1. Heat water
2. Add yeast to water and let sit for 1 minute
3. Pour into stand mixer
4. Add salt, brown sugar, and butter
5. Mix
6. Add flour 1 cup at a time until fully combined and the dough bounces back when you touch it
7. Knead dough for 3 minutes
8. Cut dough into 12 pieces
9. Roll 1 piece at a time into a 20”-24” long tube
10. Make a pretzel shape
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11. Pour 9 cups of water into pot, pour in baking soda
12. Boil
13. Place pretzels in boiling water for 20-30 seconds
14. Take out using flat spatula and place on cookie sheet with layer of parchment
15. Bake at 400° for 12-15 minutes
16. Add more salt if desired
17. Eat warm, store in plastic bag or airtight container for up to 3 days