

# Pretzels

## Ingredients:

2 packets of Yeast  
2 TBSP Sugar  
Coarse Salt

1 1/2 cups of Warm Water  
1 tsp Table Salt  
1 egg beaten  
4 cups Flour

## Utensils:

Bowl for Mixing  
Cookie Sheet

Waxed Paper  
Pastry Brush

## Directions:

Mix water and Yeast together. Pre-heat oven to 425°

Add sugar and table salt to the yeast and water. Then add Flour and Mix.

Put dough on some waxed paper on a table and knead until its smooth.

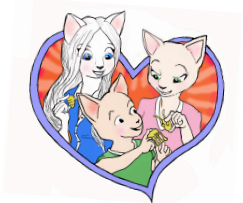
Cut off pieces, Make them into shapes you like. Don't make them too thick or too thin.

Place them on a cookie sheet. Brush Pretzels w/ beaten eggs and then sprinkle with salt.

Cover all the tops of the pretzels with the egg.

Bake at 425° for 12-15 minutes

Eat them!



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