

Giant Pretzels

1 pkg. yeast

1 ½ cups warm water (105-115)

½ tsp. sugar

4 ½ cups flour

1 egg yolk

2 Tbsp. water

Course salt

- Dissolve yeast in warm water and add sugar. Add flour and knead 6 min. Let the dough rise, covered, in a greased bowl until double in size.
- Divide the dough into 12 pieces and roll them into long sticks.
- Lay them on a cookie sheet and shape into pretzels, or leave as long sticks.
- Blend together the egg and the water and brush some of the mixture onto the pretzels.
- Next sprinkle on some course salt or sesame seeds.
- Bake at 450° for 12 minutes. Brush with melted butter after removing from oven and eat warm. A crock pot on low is good for keeping pretzels warm. Makes 12.