

AUNTE ANNIE'S SOFT PRETZELS

F EASY

Last Modified: 01/14/2016

PREP: 30 Min
COOK: 10 Min
OVEN: 450

BAR & RESTAURANT COPY

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Whole Milk	
2	1/4 Oz	Packets Dry Active Yeast	
6	Tbsp	Light Brown Sugar	Packed
4	Tbsp	Salted Butter	Room Temp
4 1/2	Cups	All Purpose Flour	Divided
PLUS			
1/2 +/-	Cup	All Purpose Flour	As Needed
2	Tsp	Popcorn Salt	
12 +/-	Pinches	Coarse Kosher Salt	To Taste
6	Tbsp	Salted Butter	Melted

PRETZEL WASH

1/3	Cup	Baking Soda	
3	Cups	Water	Warm

PREPARATION

OPTION	This is really close to the Soft Pretzels you get at Aunte Annie's. I tend to use this Recipe to duplicate the Soft Pretzels that the vendors sell on the street corners at the stop lights and stop signs in Philadelphia (thicker and squashed together - See Pictures).
TOOLS	1) 2 - Aluminum Half Sheet Pans 2) Stand Mixer & Whisk Attachment & Dough Hook Attachment 3) Small Saucepan 4) Instant Read Thermometer 5) Large Pan
PREP	None
1	In a small saucepan over low heat, warm the Milk until the temperature reaches 110 degrees, about 3 to 4 minutes.
2	Pour the Milk along with the Yeast into the bowl of an electric stand mixer with the whisk attachment and whisk together on low speed until the Yeast has completely dissolved. Turn off the mixer and allow it to rest for 5 minutes.
3	Add in the Brown Sugar, 4 tablespoons of Butter, 1 cup of the Flour and Popcorn Salt. Mix on low speed until well blended. Switch the whisk for a dough hook. On medium low speed, slowly add in the remaining 3 1/2 cups of Flour and knead the mixture until it is elastic. Mix in up to an additional 1/2 cup of Flour, as needed, until the Dough pulls away cleanly and slaps the sides of the bowl.
4	Remove the Dough from the hook and cover the mixing bowl with plastic wrap. Allow the Dough to rise in warm place until it doubles in size, about 1 hour.
5	Preheat oven to 450 degrees with racks in the top and lower thirds. Line two sheet pans with parchment paper. In a large shallow dish, whisk together the Baking Soda and warm water until dissolved.

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6	Punch the Dough down several times to release any air pockets. Divide the Dough into 12 equal pieces (the easiest way to do this is to divide the dough in half, then divide the halves into halves then those and into thirds). Cover the divided dough loosely with plastic wrap to prevent a dry crust from forming on the outside.
7	On a very lightly Floured surface, roll each piece by hand out into a long, thin rope about 32 to 36 inches long for Annie's (1/2" diameter) or 20 to 24 inches long for Philly (3/4" diameter).
8	Fold the Rope into halves several times and fully immerse them in the Soda mixture. Remove and allow the excess water to drip off.
9	Shape each Rope into a Pretzel on a sheet pan, reshaping as needed and sprinkle each generously with coarse Kosher Salt. Repeat this process with remaining Dough. Allow the Pretzels to rise one final time until they double in size, about 15 minutes.
10	Bake the Pretzels for 7 to 11 minutes until golden brown. Remove from the oven and brush the tops with melted Butter. Immediately sprinkle on any additional Coarse Salt you like.
SERVE	Serve warm with Yellow Mustard or an optional dipping sauce on the side. Reheat them in a microwave or in a warm oven once they've cooled, if desired.