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How to make Pretzels, just like Oma

Ingredients:

- ½ cup lukewarm water
- 1 tsp sugar
- 2 tsp active dry yeast
- ¾ cup milk, lukewarm
- 4 tsp olive oil
- 1 tsp salt
- 1 cup whole wheat flour
- 2½ cups all-purpose flour
- 4 Tbsp baking soda
- coarse salt to sprinkle

Instructions:

1. Using a large mixing bowl (mixer with dough hook), dissolve sugar in water. Add yeast. Mix. Let stand about 5 - 10 minutes until bubbly.
2. Mix together milk and oil and add to bowl.
3. Mix salt and whole wheat flour together and add to bowl and mix.
4. Add 2 cups all-purpose flour and mix. Add more flour as needed until ball forms. Let dough hook knead ball for a few minutes.
5. Let dough rise about 30 - 60 minutes, covered, in a warm, draught-free area, until about double in size.
6. In the meantime, prepare "soda bath". Put 2 quarts of water in pot and add 4 Tbsp baking soda. Mix. Bring to boil and keep hot until needed.
7. Preheat oven to 425° F. Cover two baking sheets with parchment paper.
8. Divide dough in half and then each half into 12 pieces. Roll each piece into a rope about 14 - 16 inches long. Form into pretzel shape by forming into a circle with the ends extending about 2 inches. Twist these ends twice and fold up into circle, pressing the ends to the circle.
9. Place pretzels onto baking sheets.
10. Cover and let rise about 10 minutes.
11. Gently place pretzels into boiling soda water, without crowding. When they rise to the surface, remove with slotted spoon and place back on baking sheets.
12. Slit with a sharp knife or razor blade.
13. Sprinkle with coarse salt.

<http://www.quick-german-recipes.com/german-pretzel-recipe.html>

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14. Bake about 15 minutes until golden brown. Remove onto rack to cook.
15. Enjoy while still warm!