**Pretzels**

1 ½ c WARM water

2 ¼ tsp. yeast

1 tsp salt

1 Tbsp. sugar

4-4 ½ c flour

1 egg, beaten

Coarse sea salt for sprinkling

Preheat oven to 424°F. Line baking sheet with parchment paper. Add yeast and sugar to WARM water in your liquid measuring cup. Stir with a spoon until fairly mixed. Some clusters of yeast will remain, that’s ok. Let sit for 5-7 minutes. In your bosh mixer bowl, **add 3 cups of flour** and salt. With your dough hook attachment, add activated yeast to flour and mix. Add more flour as needed, until dough pulls away from the sides of the bowl and sticks to the dough hook. YOU MAY NOT USE ALL OF YOUR FLOUR AND YOU MAY NEED MORE.

Lightly flour your counter and knead dough for 3-4 minutes and shape into a ball. With a knife, cut ball of dough into 5 sections. Roll the dough into a rope with an EVEN diameter. Shape pretzel as shown in class.

In a small bowl , beat the egg and brush egg onto pretzel with a pastry brush. Brush both sides. Place on prepared baking sheet and sprinkle with salt. Bake for 10 minutes. Turn the broil onto HIGH and move pretzels onto top rake and bake for 5 more minutes. WATCH CLOSELY to avoid burning. Allow to cool before eating.