

A Recipe From *tikkido*

Auntie Anne's Pretzels Made with a Bread Machine

<https://tikkido.com/blog/Auntie-Annes-pretzel-recipe-bread-machine>

Auntie Anne's Pretzel Dough Ingredients

- 9 ounces of water
- 4 Tablespoons vegetable oil
- 3 Tablespoons sugar
- 1 teaspoon salt
- 3 1/2 cups of bread flour
- 1 1/2 teaspoons active dry yeast

Shaping and Topping Ingredients

- 3 cups of hot (but not boiling) water
- 1/3 cup baking soda
- melted butter
- pretzel salt or other toppings, like cinnamon sugar

Instructions

1. Preheat oven to 425 degrees Fahrenheit.
2. Add liquid ingredients into the bread machine pan first. Then add in all of the dry ingredients. Select the dough cycle on your bread machine, hit the button, and let the bread machine do all the work.
3. Divide into four equal dough balls to make large soft pretzels.
4. Roll dough into long, thin ropes, approximately 36" x 1/2" and shape into pretzel shapes.
5. Dissolve baking soda in hot water, and dip the pretzel in the mixture. Rest briefly on a dry kitchen towel to remove excess water, then move to a prepared baking sheet.
6. Sprinkle with salt and bake for 7-10 minutes until golden brown.
7. When baked and still hot, brush with melted butter.

Note: If making cinnamon sugar pretzels, do not sprinkle with salt. Bake, brush with butter, then sprinkle with cinnamon sugar.

