

# PRETZEL SUNDAY

## Pretzel Dough Recipe



1 ½ cups warm water

1 package or cake of yeast

½ teaspoon sugar

1 teaspoon salt

4 ½ cups regular white flour (*whole wheat does not work*)

1. Stir water, yeast and sugar together in a large bowl. Let stand for 1 hour.
2. Mix in flour and salt thoroughly. Dough will be very stiff so you may have to knead in the last ½ cup of flour. Turn dough out onto a floured work surface and knead for about 8 minutes. **IT IS VERY IMPORTANT TO KNEAD THE DOUGH WELL.**
3. Wash and dry your bowl and then grease it. Place dough back in the bowl and cover with wax paper. If making the night before, put it in the refrigerator overnight to rise.

Thank you for making pretzel dough for Asbury First's Pretzel Sunday on March 16. You may make the dough the night before and let rise overnight. If you would like to make multiple batches, ***please make them separately*** for that works best. **Bring your dough to the kitchen in Fellowship Hall Sunday morning, 3/16, before 10 am and label your bowl with your name to ensure you get it back.**

Thank you!