

# COMIC-CON @HOME 2020 OFFICIAL RECIPE:



## Soft Pretzel

### WHERE YOU KNOW IT FROM:



Convention Center  
Cafeteria!

### COOKING TIME:



Approximately  
two hours

### WHAT YOU NEED:



Parchment paper

**Knead!**

**Boil!**

**Bake!**

## INGREDIENTS

1 1/2 cups warm water	4 1/2 cups all-purpose flour
1 package active dry yeast	2 ounces unsalted butter, melted
2/3 cup baking soda	Vegetable oil
1 tbsp sugar	1 large egg yolk beaten, with 1
2 tsp kosher salt	tbsp water added

## OPTIONAL TOPPINGS

Pretzel salt  
Jalapenos  
Cinnamon and sugar

## DIRECTIONS

Combine the water, sugar, and kosher salt in the bowl of a stand mixer and sprinkle the yeast on top. Allow to sit for 5 minutes or until the mixture begins to foam. Then, add the flour and butter. Using the dough hook attachment, mix on low speed until well combined. If you do not have a mixer, you can knead the dough with your hands.

Change to medium speed and knead until the dough is smooth and easily pulls away from the side of the bowl, which should take about 4–5 minutes. Remove the dough from the bowl, clean the bowl, and then oil it well with vegetable oil. Return the dough to the bowl, cover with plastic wrap, and set it in a warm place for about 50–55 minutes or until the dough has doubled in size.

Preheat the oven to 450 degrees. Line your baking pans with parchment paper and lightly brush with the vegetable oil. Set aside.

Add the baking soda to a big pot of water (about 8–10 cups) and bring to a boil.

While waiting for your water to boil, put your dough on a slightly oiled flat pan or counter and divide into 8 equal pieces. Roll out each piece of dough into a rope. Form your dough into the letters S D C C, and the numbers 2 0 2 0, and place onto the parchment-lined half sheet pan.

Place the pretzels into the boiling water, 1 at a time, for 30 seconds. Remove them from the water carefully. Return to the half sheet pan, brush the top of each pretzel with the beaten egg yolk and water mixture and sprinkle with the toppings of your choice!

Bake until dark golden brown in color, approximately 12–14 minutes. Let cool for at least 5 minutes before serving.