Pretzel Rolls

Amount 18 rolls

Ingredients

- 1 1/2 cups 100 deg water
- 1 pkg yeast (2 1/4 tsp)
- 2 tsp sugar
- 4 1/2 cups all-purpose flour
- 2 tsp salt
- 4 tbsp melted butter
- 1/4 cup baking soda
- 1 egg
- pretzel salt
- large saucepan of water

Steps

1. Activate yeast with 1 1/2 cups water.
2. Add 4 tbsp butter, 2 tsp salt, 2 tsp sugar, and 4 1/2 cups flour. Make into dough.
3. Rise until double, ~1 hour.
4. Punch down and divide into 18 pieces.
5. Make into balls by pinching and pushing into center (this stretches the outside to make it smooth).
6. Place pinched side down and let rise until double, ~30 mins.
7. Poaching them: boil 2 quarts of water in a large saucepan. Add 1/4 cup baking soda and let simmer.
8. Poach rolls by placing in liquid for 30 seconds on each side.
9. Glazing them: with a brush, glaze rolls with a beaten egg.
10. Sprinkle salt on rolls and incise "x" or slit in top.
11. Bake for 15 - 20 minutes at 425 deg.