



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Bread Machine Pretzel Rolls

1

This recipe is identical to my soft pretzels recipe. Only the process is slightly different.

- 340g water
 - 540g High Gluten Flour (I also tried Bread flour. It was fine, but not as good a texture, in my opinion.)
 - 6g salt
 - 8g SAF Instant Yeast
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- Kosher salt for sprinkling on top
 - 145g Baking for putting in the hot water

Put ingredients into your bread pan in the order appropriate for your bread machine.
(Warm water if necessary.)

Set for Dough Course.

Set a timer to go off after five minutes of kneading to make sure it's forming a smooth dough ball and is not too wet or too dry. If you're not sure how to do this, please watch this video: <https://youtu.be/HwHEvOAv5xU>

When the dough comes out, turn out onto lightly floured surface. Separate into 6-8 equal balls of dough. (In the video I made 6 and they were large! I might make 8 next time.)

Set the dough balls in a pan or on a parchment lined cookie sheet and let rest for 20 minutes.

Preheat your oven to 400F degrees.

Get a medium sized pot, fill $\frac{3}{4}$ full of water and turn burner on high. When it begins to almost boil, turn the heat way down.

When the rolls have rested for 20 minutes, add the baking soda to the water, mix a bit, and put two rolls in at a time. Flip after 30 seconds, then take out after another 30 seconds for the other side. Put on prepared cookie sheet or casserole.

Sprinkle with kosher salt.

Bake for approximately 18-20 minutes or until the inner temp reads 190-200 degrees. Enjoy with turkey, ham and cheese, peanut butter, burgers, or even just whole, plan, by itself. They are so delicious and a big treat!