



# Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Bread Machine Soft Pretzels-Modified Recipe: More authentic taste/chew

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(I took the oil and sugar out!) Trust me, these are better.)

Make sure your paddles are installed on the spindles of your bread pan.

Put this first set of ingredients into your bread pan.

Set for dough course.

Check consistency of your dough at 5 minutes into the kneading process. Add flour or water as needed to get the dough into a smooth tacky, but not sticky ball.

- 340g water (slightly warm 110 degrees if your bread machine does not have a rest/preheat feature)
- 540g High Gluten Flour
- 6g salt
- 8g SAF Instant yeast

At approximately 10 minutes before the dough course will complete, fill your pot with water. Do not boil water, but have it steaming hot. If it boils, simply turn burner off and throw in a bit of cold water to stop the boil.

While your bread machine makes the dough, organize the rest of the things you need.

Measure out the two ends where the tape goes at 22 inches.

Get out bench scraper, make egg wash, get out large spatula, lightly flour counter, etc.

See below for forming the pretzels.

Other ingredients/tools:

- Measuring tape
- Painter's tape or any removable tape
- 145 g Baking Soda
- A medium size pot (8-10 cups of water)
- 2 cookie sheets line with parchment or Silpats
- Kosher salt
- Bench scraper
- Large flat spatula to put the pretzel in and out of the water.



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- stopwatch

Preheat oven to 450 degrees. If you have a double oven, heat both.

Lightly flour the surface where you'll be rolling out the dough.

Divide dough into 8 equal hunks using bench scraper.

Put baking soda into the hot water and stir a bit to mix in.

Immediately begin rolling the first piece into a rope approximately 22" or longer.

Make a letter "U" with the dough.

At about 1  $\frac{1}{2}$ " from the two ends, twist them twice, then flip them down until the ends rest on the bottom opposite sides of the pretzel.

Carry the pretzel to the counter on the large spatula, and put in the water, gently shaking and jiggling the pretzel off of the spatula.

Set stopwatch for 30 seconds. Fish out with spatula, let water drain for a moment, and place on prepared cookie sheets.

Repeat until all eight pieces of dough have been formed into pretzels, bathed in the baking soda water for 30 seconds, and placed on the cookie sheets.

Sprinkle on kosher salt.

Bake at 450 for 5-6 minutes, rotate tray, bake for 5-6 minutes more until they are golden brown and the internal temperature reads 200 degrees.

Cool pretzels on rack. EAT and enjoy!