🥨 Soft Pretzels

Culinary 1 · Unit 4 · Level 1 picture recipe card



Name: _____

🧺 Get your food. Check ☐ each one.

- ☐ 💧 **1½ c** warm water
- ☐ 🦠 **1¼ tsp** yeast
- ☐ 🟤 **2 Tbsp** brown sugar
- ☐ 🧂 **1¼ tsp** salt
- ☐ 🌾 **1 c** bread flour
- ☐ 🌾 **3 c** flour
- ☐ 💧 **2 c** boiling water (bath)
- ☐ 🫧 **2 Tbsp** baking soda (bath)
- ☐ 🧂 coarse salt
- ☐ 🧈 **2–4 Tbsp** melted butter

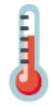
🧰 Get your tools.

- ☐ 🥣 bowl
- ☐ 🌡️ thermometer
- ☐ 🪝 mixer + dough hook
- ☐ 🍲 pan for the bath
- ☐ 🍪 baking sheet
- ☐ 🧤 oven mitts

📸 Take a photo ☐ ⭐ How did I do? Circle one.

😀 🙂 😕

👩‍🍳 Do one box at a time. Check ☐ it.

1.  **Wash** hands. ☐
2.  **Yeast** in **warm water**. Stir. ☐
3.  Add **brown sugar**. ☐
4.  Add **flour + salt**. ☐
5.  **Knead**. Smooth! ☐
6.  Wait **30 minutes**. It rises. ☐
7.  Roll a long **snake**. Make a pretzel. ☐
8.  **Adult** dips it in the hot bath. ☐
9.  Sprinkle **salt**. ☐
10.  Bake **450°F**, **10 minutes**. ☐
11.  Brush **butter**. ☐
12.  **Clean** up. ☐

💡 *Oven at 450°F. The boiling soda bath is adult only.*