

Stuffed Soft Pretzels

Soft pretzel dough:

1 ½ c. warm water
1 tbsp. yeast
1/3 c. brown sugar
1 tsp. salt
2 c. all purpose flour
2 c. bread flour (optional, can be
replace with all-purpose flour)
pretzel salt

You will also need:

12 slices ham
12 slices cheddar cheese

for baking soda bath:

1 tbsp. baking soda
1 ½ c. hot water

1 stick melted butter

Preheat oven to 500°F.

Dissolve yeast in warm water. Let it set for 5 minutes. Add brown sugar and salt. Stir to dissolve. Pour into a large bowl with flour and knead dough until smooth. Cover and let rise until double. Roughly half an hour.

Roll ham and cheese together into logs. Divide dough into 12 portions and wrap around ham and cheese. Dip in baking soda/water mixture. Place on pan and sprinkle with pretzel salt. Bake at 500° for 5-7 minutes until nicely browned. Brush with melted butter.

Dip in mustard or other sauce of choice.

from the kitchen of:
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