

Hot Buttered Pretzels

<http://userealbutter.com/2013/11/15/hot-buttered-pretzels-recipe/>

adapted from [*The King Arthur Flour Baker's Companion*](#)

the dough:

2 1/2 cups all-purpose flour

1/2 tsp salt

1 tsp sugar

2 1/4 tsps (1 pkg) instant yeast

1 cup warm water (~105°-115°F)

the topping:

1/2 cup warm water

1 tsp sugar

kosher salt for sprinkling

3 tbsps unsalted butter, melted

Make the dough: Combine the flour, salt, sugar, yeast, and warm water in a large bowl with your hands or in the bowl of a stand mixer fitted with a dough hook. Work the ingredients together until the dough forms a ball. It should be a somewhat wet dough – that's okay. Turn the dough out onto a floured surface and knead for 5 or more minutes by pushing the dough away with the heel of your hand and then grabbing the top under your fingers and bringing it back on itself. Continue with the kneading until the dough is smooth. Or you can knead the dough in your mixer with the dough hook. When the dough is smooth, sprinkle flour on it and place it in a large, oiled bowl. Cover it loosely with plastic wrap and let rest for 30 minutes in a warm location. It should double in size. Preheat the oven to 500°F. Line two baking sheets with parchment paper.

Make the topping: Stir the sugar into the half cup of warm water until the sugar is dissolved. Pour the sugar water into a shallow dish.

Make the pretzels: Turn the dough out onto a lightly greased work surface. Divide the dough into 8 equal pieces. Roll each piece out into a long rope that is about 24 inches in length, but not longer. Form a circle with the rope and pick up the two ends. Twist the ends around one another allowing for about 4 inches of tail on each end. Then fold the ends down to attach to the bottom of the pretzel ring. Dip each pretzel in the sugar water and set on the parchment-lined baking sheet. Repeat with the rest of the dough. Sprinkle kosher salt over the pretzels and let them rest for 15 minutes. Place the pretzels in the oven for 10-12 minutes, rotating the trays at the halfway bake time. Check on the pretzels to make sure they don't burn. Remove the pretzels from the oven and immediately brush them with melted butter. Keep brushing until you've used up all of the butter. Serve warm with mustard. Makes 8 large pretzels.