

PERSONAL PRETZELS

INGREDIENTS:

1 ENVELOPE (1/4 OZ) ACTIVE DRY YEAST
1 1/2 CUPS WARM WATER
2 TSP SALT
1/4 CUP HONEY
5 TBS SUGAR
4 1/4 CUPS FLOUR
4 TBS BUTTER, MELTED
1 TBS CINNAMON

STEP 1:

Heat the oven to 425°. Line 2 baking sheets with tinfoil.

STEP 2:

In a large mixing bowl, dissolve the yeast in the warm water. Add the salt, honey, and 1 tablespoon of the sugar and stir well. With an electric mixer thoroughly blend in the flour at low, then medium speed.

STEP 3:

Turn the dough out onto a lightly floured surface and knead it until it's smooth (for about five minutes). Divide the dough into 16 roughly equal pieces, then roll each into a 10 to 12 inch long rope. On the foil-lined baking sheets, shape each rope into a letter, number or other design.

STEP 4:

Bake the dough shapes for 15 to 20 minutes, until lightly browned. In a small bowl, stir together the cinnamon and remaining 4 tablespoons of sugar. Now, leaving the pretzels on the foil, brush them with the melted butter and sprinkle the cinnamon sugar on top.