



Pretzel Bread

INGREDIENTS

Dough:

- 1 cup milk
- 2 tablespoons butter or margarine
- 2 tablespoons brown sugar
- 3 cups all-purpose flour, or more as needed
- 2 teaspoons salt
- 1 envelope Fleischmann's(R) RapidRise Yeast

Boiling Solution:

- 3 quarts water
- 3/4 cup baking soda

Egg Wash:

- 1 egg
- 1 teaspoon water

DIRECTIONS

1. Place the dough ingredients in bread machine in the order recommended by manufacturer and set on dough cycle. When completed, remove from pan and divide dough into 2 equal pieces
2. Preheat oven to 400 degrees F.
3. Combine boiling solution and bring to a boil. Punch dough down and divide into 2 equal pieces.

Form each piece into a tight, smooth ball. Boil each loaf in the solution for 2 minutes, turning after 1 minute. Remove loaves from pot using a slotted spoon and place on a greased baking sheet.

4. Brush with egg wash and cut a cross in the top. Bake for 15 minutes then reduce the temperature to 350 degrees F and bake an additional 10 to 12 minutes until the loaves are evenly browned. Remove from pan and cool on a wire rack.

- Rolls: Divide dough into 8 pieces and roll each into a ball. Use same procedure as listed above. Boil, egg wash, score top and bake for the same amount of time.

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