SOFT PRETZELS

1 Teaspoon dry yeast

¾ cup lukewarm water

¼ Teaspoon salt

¾ Teaspoon sugar

2 cups flour

Salt

1. Soften yeast in lukewarm water in a large bowl
2. Add salt and sugar
3. Mix flour and knead to make a soft, smooth dough
4. Do not let rise. Cut into small pieces
5. Roll pencil thin ropes and twist into pretzel shapes
6. Place on a cookie sheet that has been dusted with flour
7. Sprinkle salt
8. Bake 15 minutes at 400 degrees or until lightly browned
9. Serve warm with mustard or cheese