Yeasted Bread and Pretzels

- Buttered Pretzels
- Dinner Rolls

Buttered Pretzels

Dough Ingredients:

Bread Flour	2.5 Cups | 298g
Salt	1 tsp | 6g
Sugar	1 tsp
Instant Yeast	2.25 tsp | 7g
Water (warm not hot)	

Water Bath:

Water (boil)	1 Cup
Baking Soda	2 Tbsp | 28g

Topping:

Coarse or kosher salt	for topping
Unsalted Butter (melted)	3 Tbsp

1. Combine all dough ingredients in mixer. Mix until well-combined
2. Knead the dough for 5 to 8 minutes
3. Put the dough in a lightly-greased, covered bowl and let rise for 30 minutes

4. Combine the boiling water and baking soda. Mix until dissolved.
5. let cool to lukewarm or cooler. Pour into a 9" square pan (or similar vessel)

6. Divide the dough into 8 pieces (I might try bigger pieces next time. Maybe 4 or 6)
7. Let rest on a greased work surface for 5 minutes

8. Roll the dough into long ropes (~30 inches long) and twist into a pretzel
9. Place 4 pretzels at a time into the cooled water mixture. Spoon some water over the top and let sit for two minutes
10. Prepare baking sheet by covering with parchment paper or lightly greasing
11. Transfer soaked pretzels to baking sheet

12. Sprinkle pretzels with salt

13. Bake for 8-9 minutes at 475F

14. Remove pretzels from oven and brush with butter (it will seem like a lot, just keep going until the butter is gone)
15. Let pretzels rest a few minutes to absorb the butter

Dinner Rolls

Makes 24 rolls, each slightly larger than a kings hawaiian roll. Fills one half-sheet, 2 quarter-sheet pans, two 13" x 9" or four 8"/ 9" round baking pans.

Water (warm)	113g	1/2 Cup
Milk (100F-110F)	454g	2 Cup
Butter (Room Temp)	43g	3 Tbsp
Sugar	21g	2 tsp
Salt	18g	1 tsp
Yeast	28g	2 1/2 Tbsp
Flour	720-840g	6-7 Cups

Mix everything except the flour and let rest 5 or so minutes until the yeast begins to foam.

Add 5 cups of flour and mix until shaggy/well combined

Add flour a little at a time until the dough starts to form a ball

Knead by hand for 10 minutes (4-5 minutes with a machine)

Let rise for 20 minutes in a lightly greased bowl

Cut into 24 even pieces, and shape into balls. Then rise again for another 20 minutes. Preheat oven to 350

Bake 20-25 minutes

Notes: Were good. Bit pale/dry. Might have added too much flour. Next time might try bread flour. Might also try adding egg yolk to dough and brushing white on rolls before baking.