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

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