

## ***TMUC Pretzel Recipe***

*Preheat the oven to 425 F*

### Ingredients:

1 ½ cups flour (*plus a bit for the counter when you are rolling the dough*)  
2 tsp baking powder  
1 tsp sugar  
½ tsp salt  
2/3 cup milk (*room temperature*)  
2 Tbsp. vegetable oil  
1 egg, beaten  
Coarse salt for a topping (*or a bit of cinnamon*)

### Instructions:

- Stir together the flour, baking powder, sugar and salt
- Mix the milk and oil
- Add the milk and oil to the dry ingredients to make a soft dough
- Sprinkle additional flour (about 2 Tbsp) on the counter, divide the dough into 2 balls and knead each ball for about 5 minutes, turning and pushing until it is soft, silky and holds together.
- Put the bowl upside down over the dough balls for 15 minutes.
- Divide each ball into 4 smaller balls (you will have 8 small balls in total). Roll each ball into a long rope about 1 foot in length and form a pretzel shape.
- Place pretzels on a cookie sheet lined with parchment paper, or greased.
- Beat egg and brush over the pretzels, then sprinkle with coarse salt.
- Place in the oven for 9-11 minutes, or until slightly golden brown

***Let cool and then enjoy!***