

Choco Fever Dream

Buttery Soft Pretzel Bites

Soft, buttery pretzel bites that are easy to make and irresistibly satisfying.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 2 1/4 tsp active dry yeast
- [ ] 1 cup warm water (about 110°F)
- [ ] 1 tbsp sugar
- [ ] 3 cups all-purpose flour
- [ ] 1 tsp salt
- [ ] 4 tbsp unsalted butter, melted

Baking Soda Bath

- [ ] 4 cups water
- [ ] 1/4 cup baking soda

Finishing

- [ ] 2 tbsp melted butter (for brushing)
- [ ] 1 tsp flaky sea salt

Instructions

1. In a small bowl combine yeast, warm water and sugar; let sit 5 minutes until frothy.
2. In a mixing bowl whisk flour and salt, then stir in the melted butter and the yeast mixture; knead 5-7 minutes until smooth.
3. Cover the dough with a clean towel and let it rise in a warm spot for 45 minutes, or until doubled in size.
4. Punch down the dough, turn onto a lightly floured surface, and cut into 1-inch pieces; roll each piece into a small ball.
5. Bring the water and baking soda to a boil; gently drop 6-8 pretzel balls at a time, simmer 30 seconds, then remove with a slotted spoon.
6. Place boiled bites on a parchment-lined baking sheet, brush with melted butter, sprinkle sea salt, and bake at 425°F for 12-15 minutes until golden.

Nutrition per serving

210 kcal	5 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon of flour at a time.
- For extra flavor, mix a pinch of garlic powder into the butter brush.
- Leave a little space between bites on the sheet to allow even browning.