

Choco Fever Dream

Cinnamon Sugar Soft Pretzels Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Dough

- [ ] 1 ½ cups warm water (110°F)
- [ ] 1 packet active dry yeast
- [ ] 1 tablespoon sugar
- [ ] 4 cups bread flour
- [ ] 2 teaspoons salt
- [ ] 2 tablespoons unsalted butter, melted

Cinnamon Sugar Coating

- [ ] ¼ cup unsalted butter, melted
- [ ] ½ cup granulated sugar
- [ ] 2 teaspoons ground cinnamon

Boiling Bath

- [ ] 10 cups water
- [ ] 2 tablespoons baking soda

Instructions

1. In a small bowl combine warm water, yeast, and 1 tablespoon sugar. Let sit for 5-7 minutes until foamy.
2. In a large mixing bowl, whisk together flour and salt. Add the melted butter, yeast mixture, and knead until smooth, about 5-7 minutes. Cover and let rise for 45 minutes.
3. While the dough rises, prepare the buttery soft pretzel bites coating by mixing melted butter, sugar, and cinnamon in a shallow dish.
4. Pre-heat oven to 425°F (220°C) and line a baking sheet with parchment.
5. Bring 10 cups water and baking soda to a boil. Punch down risen dough, divide into 12 pieces, roll each into a 12-inch rope and shape into pretzels.
6. Boil each pretzel for 30 seconds, then remove with a slotted spoon and place on the prepared sheet.
7. Brush pretzels with a light egg wash, then dip generously in the cinnamon sugar mixture.
8. Bake for 12-15 minutes until golden. For extra crispness, broil for the last minute.

Nutrition per serving

210 kcal	5 g	32 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels dry, add a tablespoon of warm water at a time.
- For a deeper flavor, toast the cinnamon sugar in a dry pan for 1-2 minutes before coating.
- You can drizzle a little honey over the finished pretzels for added sweetness.