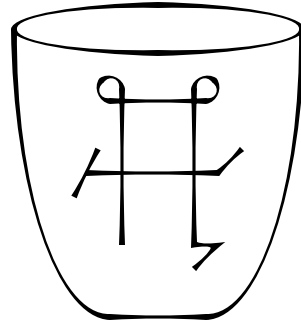


PRETZEL BUNS

- 1¾ c warm water
- 2 T butter
- ¾ t salt
- 4½ c flour (either)
- ¼ c dry milk
- 2 t yeast



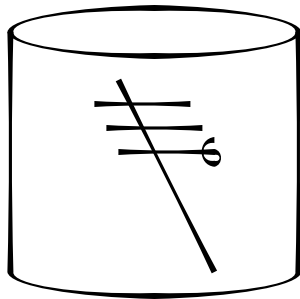
Mix and knead
into smooth,
slightly sticky
dough



- 2 q water
- 1 T salt
- ¼ c baking soda



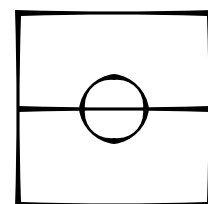
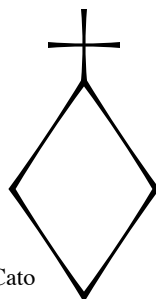
Bring to a boil



Float buns in bath
for 30 s on each side

- 4 ↻ Divide into 8–16 buns
- ⊗ Let rest for 15 minutes

- ✂ Cut crosses into bun tops
- ⊖ Top with coarse salt



400°F
20–24 m