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

Rest 1 hour

Divide into 8–16 buns
Let rest for 15 minutes

Float buns in bath for 30 s on each side

Cut crosses into bun tops
Top with coarse salt

400°F
20–24 m

Based on the recipe "Bready or Not: Pretzel Sandwich Buns" by Beth Cato
http://www.bethcato.com/bready-or-not-pretzel-sandwich-buns/