# May Snack Tales





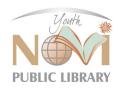
### Pretzels in a Bag



#### Ingredients:

- \* 1 gallon zippered plastic bag
  - \* 1 1/2 cup water (warm)
  - \* 1 tbsp. rapid rise yeast
    - \* 1 tsp. salt

- 1 tbsp. sugar
- \* 4 cups flour
- 1 egg (beaten)
- Sea salt (for sprinkling)
- 1. Preheat oven to 425 degrees.
- 2. Add the warm water and yeast to a 1 gallon zippered bag. Seal the bag and squish/shake to combine. Next, add the sugar and salt. Reseal the bag and shake some more.
- 3. Dump 2 cups of your flour into the bag. Knead with your fingers to combine.
- 4. Add the remaining flour to the bag a little at the time. Continue adding and kneading until the dough no longer sticks to the sides.
- 5. Take the dough out of the bag and place on a floured surface. Knead the dough for about 3 minutes until it is smooth and elastic. Form it into a ball, cover with a towel, and let it rest 10 minutes (or until the dough has doubled in size).
- 6. Cut the dough into 12 similar sized balls. Roll each ball into a long snake, then fold in a pretzel shape (or any shape you like!) Lay each pretzel on a baking stone or lightly greased baking sheet.
- 7. Brush the top of the pretzels lightly with the egg wash, then sprinkle on some salt.
- 8. Bake for 12-15 minutes. If you would like the top of the pretzels to be a nice brown, turn the oven to broil for the last 5 minutes!
- 9. Enjoy!



Novi Public Library Youth & Teen Services Department 248-349-0720 www.novilibrary.org 9/19 KI

# May Snack Tales

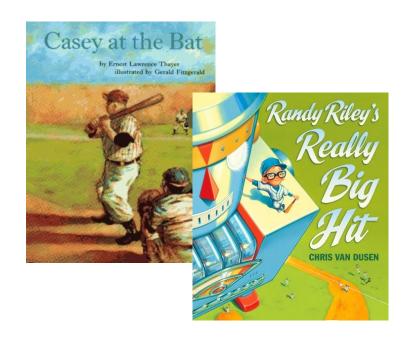


### Books to Read Mong:

Casey at the Bat by Ernest Lawrence Thayer Randy Riley's Really Big Hit by Chris Van Dusen

### Sing Mong:

Take Me Out to the Ball Game!





Novi Public Library Youth & Teen Services Department 248-349-0720 www.novilibrary.org 9/19 KI