

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!

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Books to Read Along:

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

Sing Along:

Take Me Out to the Ball Game!

