



Uncle Paul's Hot Soft Pretzel Puffs

INGREDIENTS:

4 teaspoons brown sugar
1 ½ cups warm water
1 packet of active dry yeast
1 tablespoon salt
4 cups all-purpose flour
Drops of extra water
Coarse kosher salt (optional)
Nacho Cheese Sauce (optional)

OTHER ITEMS:

Measuring Spoons and Cups
Dough Mixer (Boshe)
Medium Mixing Bowl
Hand Towel
Cookie Sheet Stove
Slotted Spoon
Large Pan of Boiling Water W Salt Added
Rack to drain with
425 degree Oven
Cooking Spray

In dough mixer, put brown sugar in the bowl, add the warm water, stir a little to dissolve the sugar, & then add the yeast and let stand 5 minutes. After yeast is activated add the salt. Start the mixer using slower setting. Add the flour one cup at a time. Slowly add drops of water to the center post of mixer and watch it so that the dough pulls away from the post and side of bowl. Let it mix for 7 minutes. Transfer to another bowl, cover it with a hand towel and let it rise for 40 minutes.

Divide the dough into 32 pieces, that's 5 halving levels (1>2>4>8>16>32). Form pieces into balls, place them on the cookie sheet, press thumb deep into the middle of each piece (this keeps the puffs from being doughy in the middle) Let them rise uncovered for 30 minutes.

Preheat oven 425 degrees, bring a pot of salted water to a boil (4-5 shakes of salt this helps keep the foam from boiling over), set up the draining rack. After waiting the specified time, put 1/3 of the dough balls (10-11) into the boiling water for 3 minutes. Stir them around a little with the slotted spoon. Fish them out and place on the draining rack. Likewise, boil and drain the rest of them. Spray the cookie sheet with cooking spray (Pam) and then transfer the boiled dough balls back to the sheet. If you want the pretzels salted, sprinkle them with the coarse kosher salt now, otherwise skip this step. Bake for 25 minutes or until golden brown. Serve warm with a side bowl of heated nacho cheese sauce for dipping.