

Breads

Soft Pretzels

Grandma

1 1/2 c. hot water
2 Tbsp. butter
2 c. canned milk

1/4 to 1/3 c. sugar
2 eggs
2 yeast

- Mix in app. 4 c. flour, turn onto floured board, and knead in app. 2-3 c. more, until dough just holds its shape, but is still soft and slightly sticky to the touch.
- Set in warm place and let rise until double, punch down, form into round loaves or put into pans, let rise until double again. **Bake at 375° until brown (about 30 minutes).**
- Remove from oven, brush with butter, and serve hot.

*Some misguided people add candied fruits to this,
but that is evil and wrong and leads to
Dangerous and Repulsive personal practices.
Don't do it.*

