



Soft Pretzels and Cheese Sauce

Yields 8 pretzels

Ingredients

2 ¼ tsp active dry yeast
1 cup warm water
1 tbsp brown sugar
3 ¼ cups bread flour
2 tbsp butter (room temperature)
pretzel salt

¼ cup butter
¼ cup flour
2 cups milk
2 cups sharp cheddar cheese shredded
1 tbsp mustard (whatever kind)
½ tsp salt
¼ tsp black pepper

Directions

1. In the bowl of your stand mixer combine water, yeast and sugar. Let sit for 10 minutes or until slightly foamy on top.
2. Add dough hook to the stand mixer and start speed on low and add flour. Once all flour is combined add butter and mixer until no visible chunks.
3. Place dough in a large greased bowl and let proof for about an hour or until doubled in size.
4. Punch down dough and cut into 8 equal sized pieces.
5. Shape each piece into pretzel shape or desired shape. Place pretzels on parchment lined baking tray.



6. Dip pretzels into boiling water for about 20 seconds each. Place pretzels back onto baking tray, sprinkle with pretzel salt or coarse salt.
7. Bake in a 450 oven for about 12-15 minutes or until brown.

1. In a medium pot, melt butter and add flour and cook for about 1 minute. Slowly add milk and whisk until no lumps and thickened. Add cheese and stir until melted. Add mustard, salt and pepper. Serve warm with pretzels.