

Pretzels

2 oz yeast
12 cups water
8 teaspoons salt and sugar
32 cups bread flour

Mix for 10 to 12 minutes

Proof until double in size

Punch down and portion out into 2 to 4 ounce ,roll out into even size logs about 9 to 12 inches long, tie into pretzel shape.

Brush egg yolk and water wash sprinkle with kosher salt

Proof again until double in size

Bake at 425 degrees for about 12 minutes.

This recipe works very well.