**Hot Roll Mix and Big Soft Pretzels**

**Cooking principle- Yeast Dough**

Groups of 2 students

**Hot Roll Mix**

1000 ml all- purpose flour

25 ml white sugar

4 ml salt

50 ml powdered milk

Combine all ingredients in a large bowl. Stir together. Makes 1.1 litres of hot roll mix.

**Big Soft Pretzels**

7 ml yeast, dry active

375 ml lukewarm water

1 egg, beaten

 50 ml vegetable oil

850ml hot roll mix

**Toppings**

½ eggs, beaten or 50 ml pizza sauce

15 ml salt, coarse

**Method**

1. Preheat oven to 425 degrees Fahrenheit
2. Lightly grease baking sheet or use parchment paper.
3. In a large bowl, dissolve yeast in lukewarm water. Blend in egg and oil.
4. Add 600 ml hot roll mix and stir well. Add 250 ml more and stir well.
5. Knead dough in the bowl with the remaining hot roll mix to make a nice soft dough.
6. Knead for 5 minutes on a lightly floured surface.
7. Roll dough out into a rectangle shape and cut 6-8 long strips using a metal spatula
8. Roll pieces of dough in between your hands to make rope- liked shaped dough, about 1 cm in diameter and 45-60 cm long. Form into pretzel shape.
9. Place onto prepared baking sheet. Brush tops with1/2 beaten egg and sprinkle with coarse salt or brush on pizza sauce.
10. Bake for 12-15 mins until golden brown.
11. Make 6-8 pretzels