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## Treat Time

## Praying Arms Pretzels

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- Prep Time:** 15 minutes  
**Rise Time:** 1 hour  
**Bake Time:** 5-8 minutes
- Ingredients:** 2 teaspoons active dry yeast  
1 teaspoon white sugar  
3/4 cups warm water  
2 1/2 cups flour  
1/3 cup sugar  
1 teaspoons salt  
2 tablespoon vegetable oil  
1/4 cup baking soda  
2 cups boiling water  
Melted butter & kosher salt for topping



**Instructions:** In a small bowl, dissolve yeast and 1 teaspoon sugar in warm water. Let stand for 10 minutes. In a large bowl, mix together flour, 1/2 cup sugar, and salt. Make a well in the center; add the oil and yeast mixture. Mix until blended, then knead for 5 minutes. Place the dough into a large oiled bowl. Turn the dough until lightly coated with oil. Cover with plastic wrap and let rise for 1 hour in a warm place. Preheat oven to 450 degrees F. In a large bowl, dissolve baking soda in boiling water.

Divide dough into 6-8 equal parts. Give each family member a piece of dough. Roll each piece into a rope and twist into praying arm shapes (see diagram below).

Dip each pretzel into the boiling baking soda water for about a minute to a minute and a half. Remove with slotted spoon and place on a greased cookie sheet. Bake in preheated oven for five to eight minutes. Remove from oven and coat tops with melted butter and sprinkle with Kosher salt.

