



Lemon Pretzels

Makes approximately 9-10 pretzels

Ingredients

- 1½ Cups of warm water
- 7gm (1 Packet) Dry Yeast
- 1tsp Salt
- 1tsp Sugar
- 1tsp Lemon rind
- 3 cups Plain flour
- 1 Egg
- 1Tsp Salt to sprinkle over pretzels

Method

1. **Set your oven to 220°C** - If you are using a fan forced oven, set it to 205°C. Line 2 trays with baking paper.
2. **In a large silver bowl** measure 1½ cups of warm water from the tap and sprinkle 1 packet of dry yeast (7g) on top. Mix together for about a minute.
3. **Add 1 teaspoon of salt** and 1 teaspoon of sugar and stir. Add 1 teaspoon lemon rind.
4. **Measure 1 cup of plain flour** and stir it with a wooden spoon into the mixture. Add another cup of plain flour and stir it in well. Add a third cup of flour and mix in well. If the flour is still sticky, add a little more flour.
5. **Make sure the benchtop is clean**, sprinkle some flour onto the bench and then put the dough on the bench. Knead the dough with your hands until it is smooth – approximately a minute.
6. **Break the dough into 3 pieces** and then knead the 3 pieces for a couple of minutes.

7. **Break each ball into 3 pieces.** Roll each of these pieces into a long rope shape. Each can make at least one pretzel. Make your dough into the shape of a pretzel.
8. **Carefully place the pretzels onto a baking tray** - not too close to each other. Try not to overcrowd - No more than 6 to a tray.
9. **Crack an egg into a bowl** and mix it with a fork. Brush some of the egg over each pretzel and then sprinkle it with a little bit of salt.
10. **Cook for 10 minutes** or until pretzel is golden. Remove from the oven and enjoy.