

Homemade Soft Pretzels

Learn to make authentic homemade soft pretzels with this easy recipe. Golden, chewy German-style pretzels with step-by-step instructions.

25	15	40	6
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS

Homemade Soft Pretzels

Ingredients

- 10 cup water
- 2 tbsp yeast
- 4 cup flour
- 1 tbsp granulated sugar
- 1 cup unsalted butter
- 1 egg yolk
- 1 cup baking soda
- 1 tbsp rock salt

Instructions

- 1 Activate the yeast**

Combine 1 2/3 cups warm water (43-46°C/110-115°F), 1 tablespoon sugar, and 2 teaspoons kosher salt in a large bowl. Sprinkle 1 packet active dry yeast over the surface and let sit for 5 minutes until foamy and bubbly.
- 2 Make the dough**

Add 4 1/2 cups all-purpose flour and 4 tablespoons melted butter to the yeast mixture. Stir with a wooden spoon until a shaggy dough forms and no dry flour remains.
- 3 Turn the dough onto a lightly floured surface and knead for 4-5 minutes until smooth and elastic. The dough should spring back when poked gently.**
- 4 Let the dough rise**

Place the dough in a lightly oiled bowl, cover with a damp kitchen towel, and let rise in a warm place for 50-55 minutes until doubled in size.
- 5 Prepare for baking**

Preheat oven to 230°C (450°F). Line 2 baking sheets with parchment paper and brush lightly with oil. Bring 10 cups water and 1/2 cup baking soda to a rolling boil in a large pot.
- 6 Shape the pretzels**

Divide the risen dough into 8 equal pieces. Roll each piece into a 24-inch rope, then twist into a pretzel shape by forming a U, crossing the ends over each other, and folding them down to the bottom of the U.

7 Boil the pretzels

Carefully lower each pretzel into the boiling baking soda water using a large slotted spoon. Boil for 30 seconds, then remove and place on the prepared baking sheets.

8 Bake the pretzels

Beat 1 egg yolk with 1 tablespoon water and brush over each pretzel. Sprinkle with coarse pretzel salt and bake for 12-14 minutes until deep golden brown.

9 Cool on the baking sheets for 2-3 minutes before serving warm.

Tips

Ensure the water temperature is between 110°F to 115°F when activating yeast – too hot will kill the yeast, too cool won't activate it properly.

Knead the dough until it's smooth and elastic, pulling away from the bowl sides. This develops the gluten structure essential for the characteristic chewy texture.

Find a warm, draft-free location for the dough to rise. A slightly warmed oven (turned off) or the top of a refrigerator works well.

Roll each dough piece evenly to about 24 inches long for uniform pretzel size and consistent baking results.

The baking soda bath is non-negotiable – it creates the authentic pretzel flavor, color, and texture that makes them special.

Brush each pretzel with egg wash before baking for a beautiful golden sheen and to help coarse salt adhere properly.

Watch the pretzels carefully during the final minutes of baking to prevent over-browning, as they can darken quickly.

Serve soft pretzels warm for the best taste and texture – they're at their peak when fresh from the oven.