



A TASTE OF GERMANY

HOMEMADE PRETZEL ROLLS

Soft • Chewy • Golden • Delicious


**DOWNLOAD
THIS RECIPE
PAGE**
◆
**PRINT • SAVE
• SHARE •**

HERBAL HIGHLIGHTS

SEA SALT
 Enhances flavor and adds essential minerals.

ROSEMARY
 Adds a fragrant, herbal aroma and may aid digestion.

THYME
 A gentle herb that complements bread and supports wellness.

GARLIC POWDER
 Brings a savory depth of flavor and warmth.

**MADE
WITH LOVE
& HERBS**



These Homemade Pretzel Rolls are soft on the inside with a chewy, golden crust and a touch of sea salt. Perfect for sandwiches, sliders, or enjoyed warm with butter. A true taste of traditional German baking!

- INGREDIENTS**
- 4 cups all-purpose flour
 - 1 packet (2 1/4 tsp) active dry yeast
 - 1 1/2 cups warm water (110°F)
 - 2 tbsp sugar
 - 1 1/2 tsp salt
 - 2 tbsp unsalted butter, melted
 - 2 tbsp olive oil
 - 2 quarts water (for boiling)
 - 1/3 cup baking soda
 - 1 egg yolk + 1 tbsp water (egg wash)
 - Coarse sea salt, for topping

- INSTRUCTIONS**
- 1 In a large bowl, combine warm water, yeast, and sugar. Let sit for 5 minutes until foamy.
 - 2 Add salt, melted butter, olive oil, and 2 cups of flour. Stir to combine, then add remaining flour 1/2 cup at a time until a soft dough forms.
 - 3 Knead dough on a floured surface for 5–7 minutes until smooth and elastic.
 - 4 Place in a lightly oiled bowl, cover, and let rise in a warm place for 1 hour or until doubled.
 - 5 Preheat oven to 425°F (220°C). Line baking sheets with parchment paper.
 - 6 Bring 2 quarts of water and baking soda to a boil in a large pot.
 - 7 Divide dough into 8–10 equal pieces. Shape into rolls or knots.
 - 8 Boil each roll for 30 seconds per side. Remove with a slotted spoon and place on prepared baking sheet.
 - 9 Brush with egg wash and sprinkle with coarse sea salt.
 - 10 Bake for 15–18 minutes or until deep golden brown. Cool slightly and enjoy warm!

Genesis 1:29 (KJV)
“And God said, Behold, I have given you every herb bearing seed, which is upon the face of all the earth, and every tree, in the which is the fruit of a tree yielding seed; to you it shall be for meat.”

 NATURAL
INGREDIENTS  FAITH
INSPIRED  HERBAL
LIVING  MADE FOR
EVERY KITCHEN  MADE
WITH LOVE

*Simple Ingredients.
Wholesome Living.
Herbal Goodness.*



SCAN TO
DOWNLOAD
THIS RECIPE
PAGE!