

# Easy Homemade Soft Pretzels

Prep: 30 minutes • Cook: 12–15 minutes

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*Buttery-soft and chewy pretzels with a deep golden crust from a quick baking soda bath, finished with a sparkle of coarse salt for classic mall-style flavor at home.*

## Ingredients

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- 2 1/4 teaspoons (7 g) instant or active dry yeast (1 standard packet)
- 1 tablespoon brown sugar or granulated sugar
- 1 1/2 cups (360 ml) water (warm (about 100°F/38°C))
- 1 tablespoon (14 g) unsalted butter (melted and slightly cooled)
- 1 teaspoon salt
- 3 3/4–4 cups (469–500 g) all-purpose flour (spooned and leveled; plus more as needed)
- to taste coarse salt (for topping)
- 1/2 cup (120 g) baking soda
- 9 cups (2.13 L) water

## Instructions

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1. Whisk the yeast and sugar into the warm water. Cover and let sit for 1 minute.
  2. Whisk in the melted butter and salt. Add 3 cups (375 g) flour and mix until combined, then add 3/4 cup (94 g) more flour until the dough is slightly tacky and pulls from the bowl. If still sticky, add up to 1/4 cup (31 g) more flour, 1 tablespoon at a time. Poke—if it bounces back, it's ready to knead.
  3. Knead 3–5 minutes (mixer with dough hook or by hand), adding teaspoons of flour only as needed to keep a soft, slightly tacky dough. Dough should slowly bounce back when poked; it should also pass the windowpane test.
  4. Shape into a ball, cover lightly, and rest 10–30 minutes. Meanwhile, bring the baking soda and 9 cups water to a boil.
  5. Preheat oven to 400°F (204°C). Line 2 baking sheets with silicone baking mats (preferred) or parchment; if using parchment, lightly grease.
  6. Divide dough into 75 g pieces (about 1/3 cup each). Roll each into a 20–22-inch rope. Form a circle, twist the ends together, then bring the twist down and press to form a pretzel shape.
  7. Boil 1–2 pretzels at a time in the baking soda bath for 20–30 seconds. Remove with a slotted spatula, drain excess water, and place on prepared sheets. (Optional: cover oiled, unbaked boiled pretzels and refrigerate up to 24 hours.)
  8. Sprinkle with coarse salt.
  9. Bake 12–15 minutes, until dark golden brown.
  10. Serve warm (great with spicy nacho cheese). Store leftovers covered at room temperature up to 3 days. Reheat briefly in the microwave or at 350°F/177°C for about 5 minutes.
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Tags: Bread, Yeast, Savory, Snack, Beginner Friendly, Baking

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