

NOTE: Read all labels to insure that all ingredients are gluten free.

Soft Pretzels

DRY INGREDIENTS (Place in bowl)

2 cups Tom Sawyer GF Flour
2 tsp Xanthan Gum
2 tsp Unflavored Gelatin
4 tsp Sugar
1 Tbs Dry Rapid Rise Yeast
1 Tbs Dry milk
½ tsp Salt
½ tsp Dbl Acting Baking Powder

Mix dry ingredients well

WET INGREDIENTS (Place in bowl)

2 each Eggs
½ tsp GF vinegar (rice, wine, apple, etc)
1 ½ tsp Vegetable oil
½ cup Warm water (see preparation)

Mix wet ingredients well

PREPARATION

Grease cookie sheet. Pour wet ingredients into dry ingredients and mix well and beat for 3 minutes. Mixture will be thick enough to shape dough with greased hands. If dough is too thick or too thin, add slight amount of TS flour or water (Tbs or less at a time) until the proper consistency is reached. Form dough into desired pretzel shape and place on greased cookie sheet. Prepare an egg wash of one egg and one tsp of water which is well beaten. Brush the pretzels with the wash and sprinkle with salt crystals. Set aside to rise for about 20 minutes. Preheat oven to 425 degrees while dough is rising. Bake pretzels until nicely brown on top. The time will depend on the thickness of pretzel that you choose to make. Small pretzels approximately the size of your little finger may take 12 to 15 minutes. Remove from oven and enjoy.