Bretzel I

Source: BBGA
Date: 5/3/06
Altitude Adjustment: sea level

	Yield:	8				400 F
Ingredient	**Unit**	**X1**	**X2**	**X3**	**X4**	**Method:**
Milk	cup tsp	1				1. Warm milk slightly and add sugar and yeast.
Sugar	oz	4				2. In the bowl of the mixer with dough hook: add milk, salt and shortening then the flour.
Yeast	tsp	1/4				3. Mix to a smooth dough. Shouldn't be sticky.
Salt	tsp	2				4. Remove dough from mixer, give a short rest on the bench and then scale and form.
Shortening	tsp	1				5. Place formed bretzles on a sheet pan with parchment. Wrap and Freeze.
Flour	cup	3				
Kosher Salt						
						Dip
Lye Dip						1. Mix carefully in plastic container with a tight fitting lid. ALWAYS wear gloves, and NEVER allow soad to touch bare skin.
Water	Gal.	1				
Caustic Soda (NaOH)	oz	2				
						Bake
						1. Dip frozen bretzle in soda solution.
						2. Place dipped bretzles on a parchment lined sheet pan.
						3. Proof, sprinkle with salt and bake.

Notes: