



## The Manly Baker's Pretzel Class:

### **Description:**

Come learn to make pretzels with The Manly Baker from the comfort of your kitchen! The class will be held via zoom and last about 1.5 hours with a couple of short breaks in between. All skill levels are welcome to join!

### **Recipe:**

Yields 6 pretzels

#### *Ingredients:*

- 3/4 cup warm water
- 1 heaping teaspoon yeast
- 1/2 teaspoon salt
- 2 teaspoons brown sugar
- 1 Tablespoon softened butter
- About 2 cups flour
- 1/4 cup baking soda for boiling
- 2 Tablespoons melted butter
- Desired toppings

#### *Directions:*

1. Mix together water, yeast, salt, brown sugar, and softened butter and let stand for 10 minutes.
2. Add 1.5 cups flour and knead. While kneading, continue to add flour until dough doesn't stick to your fingers while kneading.
3. Let dough rise for 15 minutes.
4. Cut into logs, roll until finger-size in diameter, and form into pretzel shape.
5. Bring about 4 cups of water to a simmer and mix in about 1/4 cup of baking soda.
6. Place pretzels in simmering baking soda water for 30 seconds!
7. Sprinkle coarse salt on top.
8. Bake at 400 for 12 minutes.

9. Brush with melted butter and add any toppings you'd like (cinnamon sugar, herbs, Parmesan cheese, garlic, etc)
10. Enjoy!

**Materials:**

- Baking sheet
- Liquid measuring cup
- Dry measuring cups
- Measuring spoons
- Frying pan or saucepan
- Large bowl
- Spoon
- Butter knife
- Small microwave-safe bowl or mug
- Slotted spatula
- Basting brush
- Pastry scraper or large knife
- Cooking spray
- Silicone baking mat or aluminum foil
- Rolling pin



Matthew, The Manly Baker, is a self-taught baker. He has 10 years' experience baking and has taught baking classes for 3 years. The Manly Baker currently teaches baking classes making pretzels, naan, bagels, artisan bread, and cookies. He caters his bread and cookies at events large and small. He loves to share his passion for baking and help others to see that it is fun and approachable! Matthew has made television appearances on Fox13's The Place and KSL's Studio5. He is happy to answer any questions you have via email or [themanlybaker503@gmail.com](mailto:themanlybaker503@gmail.com) or on Instagram at [@themanlybaker](https://www.instagram.com/themanlybaker).