Very Easy Pretzels

1 c. milk

1 T. instant yeast

2 T. butter, melted

3 T. brown sugar

1 t. salt

2 ¼ c. flour

**2 people**

1. Heat 1 c. milk in microwave until it reaches a temperature of 110 to 112 degrees Fahrenheit (You should be able to touch them milk comfortably)
2. Add 1 T. instant yeast to the milk and let it stand for 3 minutes
3. Meanwhile, mix 3 T. brown sugar and 2 T. of melted butter in a bowl for about 5 seconds (use a rubber scrapper)
4. Mix the yeast into the mixture.
5. Using the mixer with the dough hook attachment add 1 c. flour and 1 t. salt. Turn on low for about 1 to 2 minutes
6. Add remaining 1 1/4 c. flour.
7. Take dough out of bowl and knead the dough for about 10 minutes. Make sure you table has flour on it
8. Put dough into gal. size bag sprayed with pam. Place on front table.

**2 people**

1. Cut the dough into two and then cut each of those section again. (you should have 8 total cuts)
2. Each person will need to roll out the dough to about 18 inches for each cut.
3. Twist dough into shape of a pretzel or whatever school appropriate shape you would like
4. Dip into the baking soda/water mixture that is on the back stove.
5. Place on sheet tray
6. Salt if you like it is on the demo table
7. Let cook for 7 to 9 minutes in a 350-degree oven
8. Brush 4 T. of melted butter on the top of the pretzels once they come out.