

## RECIPE

# Soft Pretzels with Cheese Sauce



## Cheese Sauce

- 1 Tbsp margarine (15 ml)
- 1 Tbsp flour (15 ml)
- ¾ cup milk (175 ml)
- ¾ cup shredded cheese (175 ml)
- ¼ tsp cayenne pepper (1 ml)

1. Over medium heat, in a medium saucepan, melt butter. Whisk in flour; cook for 1 minute.

2. Whisk in milk and cook until bubbly and slightly thickened. Remove from heat and stir in cheese until melted and well blended. Add cayenne pepper if desired.

## Ingredients

- 1 pkg dry yeast
- 1 ½ cups warm water (375 ml)
- 1 tsp salt (5 ml)
- 1 ½ tsp sugar (7 ml)
- 4 cups flour (1000 ml)
- 1 egg, beaten
- Coarse Salt

## Preparation

1. **Preheat oven to 400°F.**
2. Soften yeast in warm water - use a large mixing bowl.
3. **Add salt and sugar. Mix in flour with your hands; knead to form a soft dough. Do not allow dough to rise.**
4. **Cut immediately into small pieces and make ropes. Shape ropes into pretzel shape.**
5. Cover cookie sheet with tin foil; dust lightly with flour.
6. Place pretzels on cookie sheet, brush with beaten egg; sprinkle with coarse salt.
7. Bake for 15 minutes.