

CopyCat Red Robin Pretzel Bites

Ingredients

For Pretzel Dough:

1 cup bread flour

1 cup all-purpose flour, plus more for dusting

$\frac{3}{4}$ cup warm milk

2 tbsp brown sugar

$1\frac{1}{2}$ tbsp unsalted butter, melted

1 tbsp active dry yeast

1 tsp salt

vegetable oil, for greasing

coarse sea salt, for sprinkling

For Pretzel Bath:

9 cups water

$\frac{1}{2}$ cup baking soda

For Egg Wash:

1 egg

2 tbsp water

Directions

Prepare your pretzel dough first. Combine milk, sugar, and yeast in a large mixing bowl. Whisk until dissolved.

Cover and set aside to allow the yeast to activate for at least 30 minutes.

While waiting, sift together both flours and salt. Set aside and line 2 baking sheets with parchment paper.

Once the yeast has activated, add your melted butter and sifted flour mixture. Stir to combine until it forms a sticky dough.

Place your dough onto your working table and knead until smooth for at least 10 minutes. Dust your working area with more flour as needed.

Grease a mixing bowl with oil, then place the dough into it. Cover and set aside to rise for at least an hour.

While waiting, preheat your oven to 400 degrees F.

Prepare your pretzel bath by boiling water in a soup pot. Gradually add baking soda and whisk until dissolved. Set aside to keep warm.

Prepare your egg wash by whisking together all ingredients. Set aside.

When ready, divide your dough into 4 equal portions, roughly 3 ounces each. Take each portion of dough and roll it into a 22 to 25 centimeters long rope.

Cut each rope into 1-inch pieces. Place these onto your lined baking sheet, inches apart from each other.

Bring your pretzel bath to a boil and blanch your pretzel dough for no more than 30 seconds. Drain then return onto your baking sheet, still inches apart from each other. Repeat until you have portioned and blanched all your pretzel bites in this manner.

Brush your blanched pretzel bites with egg wash, then sprinkle some coarse sea salt on top.

Bake for roughly 20 minutes and set aside in a warm area once done. Enjoy your warm pretzel bites with cheese sauce!