

DOUGH

315 g (1 1/3 C) Whole Milk - warmed
 37 g (2 1/2 Tbsp) Butter melted
 53 g (4 Tbsp) Brown Sugar
 7 g (1 1/2 tsp) Kosher or Sea Salt
 5 g (1 1/2 tsp + a pinch) Instant Dry Yeast
 460 g (3 3/4 C) Bread Flour,
 plus more for kneading

WATER BATH

3 C Hot Water
 40 g (1/2 C) Baking Soda

EGG WASH

1 Egg
 2 Tbsp Water

FILLING

2 Tbsp Butter
 2 Tbsp Brown Sugar
 1 tsp Cinnamon
 Pinch of Salt
 4 Medium Apples –
 peeled and chopped finely

- Melt butter in a saucepan.
- Add brown sugar, cinnamon, salt and apples.
- Cook on medium heat until apples are softened but not mushy.
- Set aside to cool.

STREUSEL

6 oz. All Purpose Flour
 2.3 oz. Brown Sugar
 2.3 oz. Granulated Sugar
 1 tsp Cinnamon
 Pinch of Salt
 3.5 oz. Butter, melted

- Combine flour, both sugars, cinnamon and salt in a mixing bowl.
- Melt butter and drizzle over flour mixture.
- Mix until you have small clumps.
- Set aside.

DOUGH TECHNIQUES

- In a mixing bowl, stir to combine milk, butter, brown sugar, salt and yeast.
- Add flour all at once and use a wooden spoon to combine to a dough.
- Knead the dough adding additional flour until the dough is not sticky but only tacky.
- Place dough into a greased bowl and allow to proof for 1 hour
- Divide dough into 18 pieces.
- Roll dough into a 24" snake and flatten.
- Add a small amount of filling along the flattened snake. Pinch sides to enclose filling. It may not all close – no problem.
- Shape into a pretzel – upside down U, twist, twist and attach ends to the top of the U. Arrange on greased, parchment lined baking sheet..

ASSEMBLY and BAKING

- Preheat oven to 400° F.
- Make Water Bath and Egg Wash.
- Holding the ends of the pretzel at the top of the U, swish the pretzel into the Water Bath and set onto a dry towel to dry the bottom of the pretzel. Place onto greased parchment sheet.
- Brush pretzels with egg wash.
- Coat the top side of the pretzel in the Streusel Topping and place back on the greased parchment lined baking sheet.
- Bake for 10 to 12 minutes until golden browned.
- Store at room temperature for 2 days.
- Store in the refrigerator for up to 4 days – warm in a low oven to serve.