



Chocolate Pretzel Sticks

Ingredients :

For the dough :

1 cup warm water (45° C)
2 teaspoons light brown sugar, divided
1¼ teaspoons active dry yeast
1½ cups unbleached all-purpose flour
1½ cups bread flour
½ teaspoon salt

For the baking soda bath :

8 cups water
½ cup baked soda*
¼ cup packed light brown sugar

For topping :

1 egg whisked with 1 tablespoon water
2 tablespoons pretzel salt or coarse sea salt
300g white or/and milk chocolate
Your choice of sugar decorations

Directions :

- 1** *NOTE: Baked soda is not another term for baking soda. It's actually baking soda that has been baked. To make baked soda, spread baking soda on a foil-lined baking sheet and bake at 120° C for 1 hour.
- 2** In a small bowl, combine ¼ cup warm water and ½ teaspoon brown sugar. Add yeast and stir to dissolve. Let sit 5 to 10 minutes until slightly foamy.
- 3** In a large bowl or bowl of a stand mixer, stir remaining 1½ teaspoons brown sugar, flours and salt until combined. Add yeast mixture and remaining ¾ cup warm water; stir until a dough forms.
- 4** Knead dough by hand on a lightly floured surface 5 to 10 minutes until smooth, satiny and elastic; OR, knead dough with dough hook attachment in stand mixer on medium speed 5 minutes until smooth, satiny and elastic. Shape dough into a ball and place in a large bowl lightly greased with oil or cooking spray. Cover bowl with lightly greased plastic wrap and let dough rise in a warm place 1 hour until doubled.
- 5** Line 2 baking sheets with parchment paper. Punch down risen dough and divide into several pieces. Roll each piece into a roughly 17-cm-long rod and place 2 cm apart on prepared baking sheets. Cover loosely with lightly greased plastic wrap and let rise 30 minutes.



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6 Meanwhile, heat oven to 175° C. Prepare the baking soda bath: In a large, deep and wide saucepan or Dutch oven, bring water to a simmer over medium-high heat. Add baked soda and brown sugar; stir to dissolve.

7 Carefully drop a few dough rods into simmering bath. Poach 15 seconds, then remove with a slotted spoon or tongs and return to lined baking sheet. Repeat with remaining dough rods.

8 Brush tops of rods with egg wash, then sprinkle with salt. Bake 30 to 35 minutes, rotating pans halfway through baking, until rods are a deep golden brown and hardened. Transfer to cooling racks to cool completely.

9 Melt the chocolate in the microwave or double boiler. Dip your pretzel rods in the chocolate and cover with your choice of sugar decorations.

10 Fully cooled pretzel rods can be stored in an airtight container at room temperature for up to 1 week.

