



Olive on Tap Handmade Garlic Olive Oil Pretzels

NO YEAST Homemade Soft Pretzels

INGREDIENTS: 1 1/2 cups flour * 2/3 cups milk * 2 tbsp **Olive on Tap Garlic Olive Oil** * 2 tsp baking powder * 1 tsp sugar
1/2 tsp salt

1 egg for the top wash topping (salt, cinnamon, oats)

A little extra flour for rolling works great.

Preheat oven to 425°F Stir together the first six ingredients to make a soft dough. Sprinkle 2 tbsp of flour on the counter. Divide dough into two balls. Knead it. Put bowl upside down over balls for 15 minutes. Divide each ball into four balls, resulting in eight total balls. Roll each ball into a long rope, about a foot in length and form into pretzel shape. Spray cookie sheet and place pretzels on pan. Beat egg and brush over pretzels. Sprinkle on your desired topping. Place in the oven for 9-11 minutes, or until slightly golden brown. Let cool, then dig in! Notes: You can also create pretzel bites for dipping if you'd prefer. Instead of forming the rope into the pretzel shape, leave the rope straight and cut into eight pieces. Place on the pan, egg wash and sprinkle with salt, and cook for about 8 minutes. Yum!