



## Number Shape Pretzels

### *What you need:*

- 1 Packet of Active Dry Yeast
- 4 cups of flour
- 1 ½ cups of warm Water
- 1 t table salt
- Cooking Spray
- Melted butter or egg wash (for brushing top)
- Coarse salt or Cinnamon & Sugar

### *What to do:*

1. Preheat oven to 350°.
2. Mix yeast, flour, and table salt in a bowl.
3. Slowly add the warm water and mix well.
4. Separate the dough into small balls.
5. Spray a baking sheet with the cooking spray.
6. Use the small dough balls to shape into numbers (or letters) and place them on the baking sheet.
7. Brush the shapes with melted butter or egg wash.
8. Top shape pretzels with coarse salt or cinnamon & sugar.

*Bake the pretzel shapes for 12 - 15 minutes  
until golden brown. Let them cool and*

**ENJOY!!**