

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Bread & Roll Mix	5 lb	25 lb	50 lb
Warm Water (90°F to 100°F)	1¼ quarts (2 lb 8 oz)	12 lb 8 oz	25 lb
Vegetable Oil, divided	1½ cups (10.5 oz)	7½ cups (3 lb 4 oz)	15 cups (6 lb 9 oz)
Pretzel Salt	1/2 cup (2.25 oz)	2½ cups (11.25 oz)	5 cups (1 lb 7 oz)
WATER BATH			
Water	5 quarts (10 lb)	5 quarts (10 lb)	5 quarts (10 lb)
Baking Soda	1⅓ cups (12 oz)	1⅓ cups (12 oz)	1⅓ cups (12 oz)

- Use a mixer with dough hook attachment.
- Add Bread and Roll Mix into mixing bowl. Pour warm water into mixing bowl.
- Blend on low speed\* for 1 minute.
- Stop mixer. Scrape bowl and dough hook.
- Blend on medium\*\* speed for 7 - 10 minutes until dough is mixed well. Do not over-mix.
- Oil top of dough and allow to rest for 10 - 15 minutes.
- In large, deep pan, add water and baking soda for the water bath. Bring to a rolling boil. Add more water as needed.
- Place dough on lightly oiled surface. Divide dough into workable units and weigh out to 3 oz portions of dough.
- Hand roll each portion of dough into a 24" rope. Make a U-shape with the rope. Hold the ends, cross over twice and press the ends into the bottom of the U-shape to form the shape of a pretzel.
- Place onto a sheet pan lined with parchment paper. Lightly coat parchment paper with vegetable oil.
- Working in batches, place pretzels into the boiling water for 30 seconds, turn over, and boil for 30 more seconds.
- Remove from water using a large, flat, slotted spatula. Return to sheet pan, brush the top of each pretzel with oil and sprinkle with pretzel salt.
- Bake according to the table below:

\* **Low speed** is 1<sup>st</sup> speed on a 3-speed mixer or 2<sup>nd</sup> speed on a 4-speed mixer.

\*\* **Medium speed** is 2<sup>nd</sup> speed on a 3-speed mixer or 3<sup>rd</sup> speed on a 4-speed mixer.

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 50 LB BATCH
3 oz Pretzels	400°F 7 - 10 minutes	450°F 14 - 17 minutes	426

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Baking time may vary depending on the oven and oven load.