

# Laugenbrötchen (Pretzel Rolls)

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## ***Ingredients***

1 Box of Pillsbury Hot Roll Mix

Milk

1 Tbsp dried malt extract or Brown Sugar (If DME is unavailable)

2 to 3 TBSP of baking soda

Kosher Salt



## ***Directions***

Follow the directions for pizza dough that is printed on the box of hot roll mix with the addition of DME and use milk instead of water. Allow dough to rise then punch down and let rest/rise a second time. Form small rolls then allow them to rest for a few minutes while you bring water and baking soda to boil in a stainless steel pan. Make sure there is enough water to submerge a typical roll. Turn off the heat on the boiling soda mixture. Use a stainless steel slotted spoon to fully dip each roll into soda solution for about 10 to 15 seconds. Place dipped rolls on a baking sheet and use a sharp knife to make slits on top of each roll. Sprinkle the rolls with the desired amount of kosher salt. Bake the rolls in a 350 degree oven for around 15 minutes or until browned like a soft pretzel.