

New Year's Pretzel

1 teaspoon	Yeast
1/3 cup	Non-fat dry milk
3 cups	Bread Flour
2 Table + 2 teaspoons	Sugar
1 teaspoon	Salt
1/2 teaspoon	Cinnamon (optional)
3 Table + 1/2 teaspoon	Shortening
1	Large egg
2/3 + 1/4 cup	Water
4 drops	Yellow food coloring (optional)

Prepare manually and let rise, or prepare in automatic bread maker using the dough cycle. After the first rise, knead into a 4 to 5 foot string and shape into a pretzel on a greased baking sheet. Let rise until about double in size. Bake in a pre-heated 400° oven until light brown (about 15-20 minutes). Prepare "wash" by heating the following until thick.

1 1/2 teaspoon	Cornstarch
1/6 cup	Water

Brush "wash" on lightly after baking.