

Philadelphia Soft Pretzels

Philadelphia Soft Pretzels Recipe offers a taste of true local tradition, delivering chewy, golden-brown treats straight from the heart of Philly. In this complete guide, you'll learn exactly how to recreate the beloved street snack in your own kitchen, with easy-to-follow steps and insider secrets to get that perfect homemade pretzel texture.

Classic soft pretzels have long been a staple in Philadelphia, from busy street corners to festive gatherings. Our guide dives deep into crafting an authentic soft pretzel dough, shaping it correctly, and baking it to golden perfection. Whether you're a first-time baker or a seasoned pro, this recipe ensures you'll master the city's favorite snack with ease.

Homemade Philly pretzels aren't just about satisfying cravings; they're about connecting with a rich culinary history. We'll cover everything from essential ingredients and must-have equipment to flavor variations and clever storage tips. Plus, we'll answer the most common questions to help you achieve pretzel-making perfection every time.

Ingredients

For the Dough:

- 1½ cups warm water 105°F–110°F
- 1 tablespoon granulated sugar
- 2¼ teaspoons 1 packet active dry yeast
- 4 cups bread flour plus extra for kneading
- 1½ teaspoons fine salt
- 1 tablespoon vegetable oil for greasing bowl

For the Baking Soda Bath:

- 10 cups water
- ½ cup baking soda

For Topping:

- Coarse kosher salt for classic pretzels
- Melted butter optional, for brushing after baking

Optional Variations:

- Cinnamon sugar mixture ¼ cup sugar + 1 tsp cinnamon
- Shredded cheddar or mozzarella for cheese-stuffed pretzels
- Everything bagel seasoning sesame seeds, or poppy seeds (for topping variety)

Instructions

1. Activate the Yeast

In a large bowl, combine warm water and sugar. Stir to dissolve, then sprinkle the yeast on top. Let sit for 5–7 minutes until the mixture becomes foamy.

2. Make the Dough

Add bread flour and salt to the yeast mixture. Mix with a wooden spoon or in a stand mixer until a dough forms. Knead for 7–8 minutes until smooth and elastic.

3. Let the Dough Rise

Grease a clean bowl with oil, place the dough inside, and cover it with a damp towel or plastic wrap. Let it rise for about 1 hour or until doubled in size.

4. Preheat Oven and Prepare Baking Soda Bath

Preheat your oven to 450°F (232°C). In a wide pot, bring 10 cups of water to a boil. Carefully stir in baking soda (it will foam up).

5. Shape the Pretzels

Punch down the dough and divide it into 8 equal portions. Roll each piece into a long rope and shape into classic Philly-style elongated pretzels or traditional twists.

6. Boil the Pretzels

Working in batches, place each pretzel into the boiling baking soda water for 30 seconds. Use a slotted spatula to transfer them to a parchment-lined baking sheet.

7. Add Toppings

While the pretzels are still wet, sprinkle them with coarse kosher salt or your choice of toppings.

8. Bake

Bake in the preheated oven for 12–15 minutes, or until the pretzels are deep golden brown.

9. Brush with Butter (Optional)

If desired, brush the pretzels with melted butter immediately after baking for a richer flavor and softer bite.

10. Serve and Enjoy

Cool slightly and serve warm with mustard, cheese dip, or any preferred sauce.

For the Cheese Dip:

- 8 ounces cream cheese, softened
- 1/2 cup grated cheddar cheese
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon paprika
- Salt and pepper to taste

Source: <https://www.nicksrecipes.com/philadelphia-soft-pretzels-recipe/>