

# LAY'S® Salt & Vinegar Pretzel

## Ingredients

- 1 ½ cups warm water (about 110°F)
- 1 packet active dry yeast (2 ¼ tsp)
- 1 tsp granulated sugar
- 4 cups all-purpose flour
- 1 tsp salt
- 2 tbsp melted butter
- 1 ½ cups crushed LAY'S® Salt & Vinegar Flavored Potato Chips
- 10 cups water
- 2/3 cup baking soda
- 1 egg yolk beaten with 1 tbsp water (for egg wash)

## How to make it

### [title]Prepare the Dough

2. In a large bowl, combine warm water, yeast, and sugar. Let sit for 5 minutes until frothy.
3. Stir in flour, salt, and melted butter. Add crushed LAY'S® Salt & Vinegar chips and mix until a dough forms.
4. Knead on a floured surface for 5–7 minutes until smooth and elastic.
5. Place dough in a greased bowl, cover, and let rise in a warm spot for 1 hour.

### [title]Shape the Pretzels

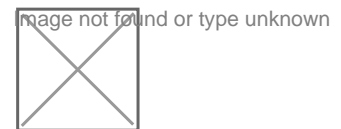
7. Preheat oven to 450°F (230°C). Line baking sheets with parchment paper.
8. Divide dough into 6–8 portions (for jumbo size).
9. Roll each piece into a long rope and twist into the classic pretzel shape.

### [title]Boil the Pretzels



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 20 min    | 15 min    | 35 min     | 8        |

## Made with



**LAY'S® Salt & Vinegar Flavored Potato Chips**

11. Bring 10 cups water and baking soda to a boil.
12. One at a time, gently drop pretzel into boiling water and leave for 30 seconds, then remove with a slotted spatula.

[title]Top and Bake

14. Place boiled pretzels on baking sheets. Brush with egg wash.
15. Sprinkle with crushed LAY'S® Salt & Vinegar chips or flaky sea salt for extra zing.
16. Bake 12–14 minutes until deep golden brown.