

Auntie Anne-style soft buttery pretzels

FOOD-008 / REV A / 2026.09.01

The recovered formula yields eight large pretzels or roughly 60-72 bites. Dough uses water, yeast, brown sugar, butter, salt, and flour; the formed pieces receive a brief baking-soda bath before a 425°F bake and butter/salt finish.

STATUS	Recovered/Partial
CLASSIFICATION	FOOD
MATERIAL	KITCHEN / RECIPE
DISPOSITION	PUBLIC / RECOVERED/PARTIAL
CATEGORY	Cooking
RECORD TYPE	recipe

TECHNICAL NOTES

Soft buttery pretzel dough, bath, finish, and bite-size variation.

GOAL

Create soft pretzels with a browned exterior and tender center.

A RECIPE TO MAKE / ADDED TO THIS RECORD

An expanded method preserves FOOD-008’s existing dough and bath formula and supplies the missing rise and finishing details.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

SOFT BUTTERY PRETZELS

Adapted from FOOD-008, retaining its dough and bath quantities. Yield, proof cues and measured finishing butter were added to make its abbreviated method usable; no new kitchen test is claimed.

YIELD	8 large pretzels
PREP / WAIT	25 minutes active; 45-60 minutes rising
COOK	10-13 minutes at 425°F

RECIPE INGREDIENTS

- 355 g warm water, 105-110°F
- 7 g active dry yeast
- 2 tbsp packed brown sugar
- 2 tbsp (28 g) butter, melted and cooled
- 1 tsp fine salt
- 4-4 1/2 cups (480-540 g) all-purpose flour
- 8 cups water, for the bath
- 1/2 cup ordinary food-grade baking soda, for the bath
- 3 tbsp (42 g) butter, melted, for finishing
- 1 tsp coarse pretzel salt, or to taste
- 2 tsp neutral oil, for bowl and trays

RECIPE METHOD

1. Stir warm water, yeast and sugar together; rest 5-10 minutes. Add 2 tbsp butter, fine salt and 4 cups flour. Mix and knead for 6-8 minutes until smooth, adding the last 1/2 cup flour only if necessary.
2. Lightly oil a bowl, cover the dough, and let rise 45-60 minutes until roughly doubled.
3. Heat oven to 425°F. Line two trays with oven-rated parchment and oil it lightly. Divide dough into 8 pieces; roll each into a 24-inch rope, cross the ends twice and press them onto the bottom curve to form a pretzel.
4. Bring 8 cups bath water to a simmer in a roomy pot. Slowly stir in the baking soda, allowing foam to settle. Dip one or two pretzels at a time for 20-30 seconds total; lift with a slotted utensil, drain and place on trays.
5. Bake 10-13 minutes, until deeply golden and no longer doughy at the thick joins. Brush with the finishing butter, sprinkle with coarse salt and cool 5 minutes before serving.

RECIPE NOTES & STORAGE

- This uses ordinary baking soda, not lye. The bath is hot and can foam when soda is added.
- Best the day made. Keep cooled pretzels airtight for 1 day or freeze for 2 months; rewarm thawed pretzels at 325°F for 5-8 minutes.

RECIPE BASIS & REFERENCES

FOOD-008 canonical pretzel dough

<https://u225x.com/record/FOOD-008>

ORIGINAL RECORD / RETAINED NOTES

INGREDIENTS

- 355 g water
 - 7 g yeast
 - 2 tbsp brown sugar
 - 2 tbsp butter
 - 1 tsp salt
 - 4-4.5 cups flour
 - 8 cups water for bath
 - 1/2 cup baking soda
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METHOD / STEPS

1. Mix and knead the dough.
 2. Let it rise, then shape full-size pretzels or bites.
 3. Dip large pretzels 20-30 seconds or bites 15-20 seconds.
 4. Bake large pieces 10-13 minutes or bites 8-10 minutes at 425°F.
 5. Brush with butter and salt.
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RESULT / WHERE THIS STANDS

Recovered/partial; the process is recorded and the next batch can validate texture.

SAFETY / LIMITATIONS

- Treat this as a public recipe note, not a substitute for current food-safety guidance.
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SPECIFICATION

TYPE	Kitchen / recipe
SOURCE	Recovered notes and content manifest
VALIDATION	Next test should record batch, temperature, time, and result
FOCUS	Dough, bath, shape, and finish

DEVELOPMENT HISTORY

2026.09.01 / Rev A

Imported as an independent manifest record; public copy keeps uncertainty visible.

RELEASED MATERIAL / SOURCE LINKS

food-008-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-008-public-summary.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/FOOD-008>