

Pretzel-bite variation

FOOD-009 / REV A / 2026.09.01

Make small savory bites from a soft yeast dough, then use a baking-soda bath for the characteristic surface. New starting recipe, about 40-50 bites. Ingredients are stated in step 1; bath ingredients are repeated in FOOD-010. The linked recipe supports the general technique, not this exact formula.

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

TECHNICAL NOTES

Make small savory bites from a soft yeast dough, then use a baking-soda bath for the characteristic surface.

GOAL

Run the first test described in this guide and record the result for pretzel-bite variation.

A RECIPE TO MAKE / ADDED TO THIS RECORD

This combines the measured FOOD-009 dough and FOOD-010 bath into one standalone recipe.

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

BUTTERY PRETZEL BITES WITH A HOT SODA BATH

Adapted from the measured quantities already present in FOOD-009 and FOOD-010. The combined ingredient list and complete sequence are newly organized, with the existing formula preserved.

YIELD	About 48 bites
PREP / WAIT	25 minutes active; 45-75 minutes rising
COOK	12-16 minutes at 425°F

RECIPE INGREDIENTS

- 1 cup (240 ml) warm water, 105-110°F
- 2 1/4 tsp active dry yeast
- 1 tbsp packed brown sugar
- 3 cups (360 g) all-purpose flour, plus up to 2 tbsp as needed
- 1 tsp fine salt
- 2 tbsp (28 g) butter, melted and cooled, for dough
- 6 cups water, for the bath
- 1/4 cup ordinary food-grade baking soda, for the bath
- 2 tbsp (28 g) butter, melted, for finishing
- 1 tsp coarse pretzel salt, or to taste
- 2 tsp neutral oil, for bowl and trays

RECIPE METHOD

1. Combine warm water, yeast and sugar and rest 5-10 minutes. Mix in flour, fine salt and the dough butter; knead 6-8 minutes until elastic, adding the extra flour only for persistently sticky dough.
2. Place in a lightly oiled bowl, cover and rise 45-75 minutes until approximately doubled. Heat oven to 425°F and line two trays with lightly oiled, oven-rated parchment.
3. Divide dough into four pieces. Roll each into a 12-inch rope and cut into 1-inch bites.
4. Heat the bath water in a large pot and reduce to a gentle simmer. Add soda gradually, letting foam settle. Dip small batches for 20-30 seconds, turning once; drain with a slotted spoon and arrange spaced apart on the trays.
5. Sprinkle with coarse salt and bake 12-16 minutes until well browned with cooked, springy centers. Rotate trays if they brown unevenly. Brush with finishing butter.

RECIPE NOTES & STORAGE

- This is the smaller FOOD-009/FOOD-010 formula; it differs from the large-pretzel batch in FOOD-008.
- Serve warm. Store cooled bites airtight for 1 day or freeze for 2 months; reheat at 325°F for 5-8 minutes.

RECIPE BASIS & REFERENCES

FOOD-009 measured bite method

<https://u225x.com/record/FOOD-009>

FOOD-010 matching soda bath

<https://u225x.com/record/FOOD-010>

ORIGINAL RECORD / RETAINED NOTES

SOURCE STATE

New recipe or technique reference; not a recovered exact recipe

PREPARATION / NOTES

New starting recipe, about 40-50 bites. Ingredients are stated in step 1; bath ingredients are repeated in FOOD-010. The linked recipe supports the general technique, not this exact formula.

INGREDIENTS

- Exact quantities were not preserved in the manifest entry; add the recovered batch sheet when available.
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METHOD / STEPS

1. Mix 1 cup warm water, 2 1/4 teaspoons yeast and 1 tablespoon brown sugar. Add 3 cups all-purpose flour, 1 teaspoon fine salt and 2 tablespoons melted butter; knead, adding a little flour only if needed.
 2. Let rise until roughly doubled, about 45-75 minutes in a warm room. Divide, roll into ropes and cut roughly 1-inch pieces.
 3. Use the bath in FOOD-010, drain well and place with space on parchment-lined trays. Salt lightly.
 4. Bake at 425°F for about 12-16 minutes until deeply golden, rotating if needed. Brush with 2 tablespoons melted butter after baking.
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THINGS TO WATCH FOR

Flour absorption and bite size change timing. Excess bath time can create a strong alkaline flavor. Do not crowd the tray.

FIRST TEST / WHAT TO RECORD

A cooled bite is soft inside with a browned exterior and no wet dough center.

RESULT / WHERE THIS STANDS

A cooled bite is soft inside with a browned exterior and no wet dough center.

TROUBLESHOOTING

- Flour absorption and bite size change timing. Excess bath time can create a strong alkaline flavor. Do not crowd the tray.
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SAFETY / LIMITATIONS

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

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.

REFERENCE NOTES

King Arthur baking reference (<https://www.kingarthurbaking.com/recipes/pretzel-bites-recipe>).

HOW-TO SOURCES

King Arthur baking reference

<https://www.kingarthurbaking.com/recipes/pretzel-bites-recipe>

RELEASED MATERIAL / SOURCE LINKS

food-009-public-summary.txt

PUBLIC SUMMARY / RECOVERED NOTES

<https://u225x.com/downloads/manifest-records/food-009-public-summary.txt>

RETURN TO THE LIVING RECORD

Pretzel-bite variation

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

<https://u225x.com/record/FOOD-009>