

PUMPKIN SHAPED SOFT PRETZEL ROLLS

(from [Haniela's blog](#))

for the dough:

1 + 1/2 cup warm water
1 tsp honey
1 package dry yeast (2 + 1/4 tsp)
2 cups (260g) all-purpose flour
2 + 1/2 cups (325g) bread flour (divided)
1 tbs kosher salt
6tbs melted butter

For the alkaline solution:

5 cups water
1/3 cup baking soda

for brushing the rolls:

egg yolk
1 tbs water
pretzel salt (available [here](#))

cashews (or other nuts) for stems

Pour warm water into the bowl of your mixer, add honey and stir in the yeast. Let stand for 5 minutes, until foamy.

Add 2 cups of all purpose flour, 2 cups (260g) of bread flour, melted butter and salt into the bowl with yeast and knead using the dough hook attachment. If dough is too sticky add additional 1/2 cup (65g) of bread flour. Knead for 5 minutes, or until the dough turns into a smooth ball. Lightly coat a large bowl with oil and put the dough into the bowl. Cover the bowl with plastic wrap and let rise in a warm place for one hour.

Invert the dough onto a clean work surface but do not use any additional flour. Roll the dough into a rectangle and using a knife or pizza cutter cut the dough into squares. The size is not important, just make them very small if you like to have tiny little rolls, or bigger. I divided my dough in about 25 portions. Using both hands, pull the dough together, form a ball from each square.

Bring 5 cups of water to boil, add 1/3 cup baking soda. Stir well until baking soda is dissolved. "Blanch" the pretzel rolls in the baking soda bath for 30 seconds. Remove from the solution onto a tray or bare baking sheet and continue with remaining rolls. Transfer pretzels onto a sheet lined with parchment paper, using kitchen shears, hold pretzel roll in your hand and using shears cut total of 8 cuts through the dough, all around, keeping the center of the roll intact. Then using a wooden spoon handle press deeply into the center of the roll, leaving a small dimple.

Whisk together egg yolk and water, strain through a small sieve. Brush sparingly tops of the pretzel pumpkins, sprinkle with pretzel salt. Bake pretzels at 450F for about 10-12 minutes, until golden brown. Push a cashew into the center, into the dimple while still warm from the oven.