

# Super Easy Soft Pretzels



1 can (11 oz) refrigerated breadsticks.

1 egg, beaten

Kosher (coarse) salt, if desired

1. Heat oven to 375. Unroll dough; separate into 12 breadsticks. Cut each in half lengthwise. Roll each breadstick lightly to form a 10-inch-long rope.

2. To shape each pretzel, shape rope into a circle, overlapping dough about 2 inches from each end, leaving ends free. Take 1 end in each hand; twist once at point where dough overlaps. Lift ends over opposite side of circle. Place 1 inch apart on ungreased cookie sheet. Brush each with beaten egg; sprinkle with salt.

3. Bake 13 to 15 minutes or until golden brown.