**Homemade Pretzels Without Yeast**

Makes 8 pretzels

**INGREDIENTS**

* 1 cup Greek yogurt, plain and non-fat
* 2 cups all-purpose flour
* 3 teaspoons baking powder
* 1 teaspoon kosher salt
* 1 tablespoon butter
* 1 tablespoon coarse salt

**PREPARATION**

1. Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. Combine 1 ¾ cup of the flour mixture with Greek yogurt and mix until combined. Form dough into a ball.
3. Sprinkle 1 tablespoon of the reserved flour over the dough ball. Use remaining to prep a wooden board or kitchen countertop.
4. Press the dough down and divide it into 8 even sections. Roll each section into long stretches of dough, then twist the corners together to form into a pretzel shape. Place each pretzel onto the prepared baking sheet, spacing the pretzels evenly apart.
5. Brush the top of each pretzel with melted butter and sprinkle over coarse salt.
6. Bake in the oven for 20 minutes or until golden brown and cooked through.
7. Cool pretzels on the baking sheet.

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