Soft Pretzel Bites

1 1/2 cups lukewarm water

2 1/4 tsp instant rise yeast

1 teaspoon salt

1 tablespoon packed light brown sugar

1 tablespoon unsalted butter, melted

3 3/4 cup - 4 1/4 cup all-purpose flour

1/2 cup baking soda

1 large egg beaten

coarse sea salt

CHEESE SAUCE

2 cups whole milk

1/4 cup unsalted butter

1/4 cup flour

2 cups Sharp Cheddar Cheese grated

salt + pepper to taste

Dissolve yeast in warm water in mixing bowl.

Add sugar, salt and melted butter. Stir until well combined.

Slowly add 3 c. flour, 1 cup at a time. Knead with dough hook.

Add remaining flour 1/4 c. at a time until dough is no longer sticky.

Knead 3 minutes.

Place dough in a greased bowl. Cover and let rest 10 minutes.

Cut dough into 6 equal pieces.

Roll each piece into a 20" long rope.

Cut ropes into 1.5" pieces.

Bring 9 c. water to a boil with baking soda.

Drop 8-10 bites into water and let boil for 20 seconds.

Remove from water with slotted spoon and place on silicone mats.

Brush each bite with beaten egg and sprinkle with salt.

Bake 10-15 minutes at 425.

Heat milk in saucepan until bubbles for on top ​for cheese sauce.

Melt butter in skillet.

Sprinkle flour over butter and cook 2-3 minutes.

Slowly add warm milk to butter mixture.

Continue cooking until mixture thickens. (5 minutes)

Whisk in cheese. Season with salt and pepper.