



# Comal Pecan Farm

*Enjoy our family recipes from Deep in the heart of Texas!*



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## Sweet Pretzels Recipe

### Ingredients (checklist)

- ☐ 3-1/2 c. sugar
- ☐ 1/4 c. soft butter
- ☐ 4 eggs
- ☐ 1/2 tsp. salt
- ☐ 1/2 tsp. nutmeg, rounded
- ☐ 1/2 tsp. cinnamon, rounded
- ☐ 1/2 tsp. allspice, rounded
- ☐ 1/2 tsp. cloves
- ☐ 1 c. pecans, chopped very fine (chop in blender)
- ☐ 4-1/2 to 5 c. flour

### Directions

1. Preheat oven to 375°.
2. Cream together butter and sugar.
3. Add 4 eggs and mix well. Add salt, nutmeg, cinnamon, allspice, cloves and chopped pecans.
4. Work flour into this mixture. Toward the end you must use your hands. Dough will be extremely stiff.
5. Take about 1A of the dough; on a floured board roll out into a 1/4-inch thick rectangle.
6. Cut dough into strips approximately the length of a pencil.
7. Roll each strip lightly, and then form into a pretzel shape.
8. Place on lightly greased cookie sheet.
9. Brush with beaten egg and bake.
10. Let bottoms set and then place on top rack of oven until pretzels turn a golden brown, approximately 12 to 15 minutes.
11. Cool on rack and store in tight container for crisp pretzels.

Pretzels when completely cooled are very hard and should be broken into small pieces to eat.

Note: These deliciously spicy, sweet pretzels are our traditional Alsatian Christmas cookies. The recipe comes from my Grandmother. Although a little challenging to make, they are worth the effort!

**Author:** *Grandma Friesenhahn*

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**Prep Time:** *90 minutes*

**Cook Time:** *15 minutes*

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