**German Gingerbread**

1 cup sugar 1 cup molasses

3/4 cup oil 1/2 cup hot water

2 eggs 1 teaspoon baking soda

1/2 teaspoon salt 1 teaspoon cinnamon

1 heaping teaspoon ginger 6-7 cups four

Combine sugar, molasses, oil, and hot water (use the hot water to rinse out the remaining molasses from the cup). Add the eggs and mix. Mix the dry ingredients together and add to the mixture. Add more flour as needed. Chill. Roll out and cut with cookie cutters. Bake at 350°F for 10 minutes.

**German Soft Pretzels**

4 teaspoons yeast ½ teaspoon baking powder

¼ cup warm water ½ teaspoon salt

1 1/2 cups warm water 2-4 cups flour

¼ cup shortening or oil ½ cup powdered milk

1/3 cup teaspoons sugar

In a mixing bowl, combine yeast and ¼ cup warm water; dissolve. Add the remaining water, oil, sugar, baking powder, salt, powdered milk, and 2 cups flour. Mix for 2 minutes. Begin adding additional flour until a soft dough is formed. Knead dough for 5-7 minutes (2-3 minutes with dough hook). Place in bowl coated with oil and let double (abt. 1 hour). Divide dough into sections and roll into long ropes. Shape into pretzels. Place on greased sheet; cover and let double in size. In a non-aluminum saucepan, boil 4 cups water and 4 teaspoons baking soda. Drop pretzels in, one by one, and boil for a few seconds on each side (this creates the shiny coating). Remove with a slotted spoon and place on greased cookie sheet. Lightly coat with egg yolk and coarse salt. Bake at 400 F for 12-15 minutes or until golden brown. Serve warm.