

HOMEMADE BAGELS

WITH YOUR CHOICE OF TOPPINGS

 8 servings

 2-3 hrs



INGREDIENTS

1 $\frac{1}{3}$ C warm water
1 packet rapid rise yeast
1 Tablespoon sugar
3 $\frac{1}{2}$ C bread flour*
1 $\frac{1}{2}$ teaspoon salt

6-8 C boiling water
1 Tablespoon baking soda
1 Tablespoon maple syrup

Egg Wash:
1 large egg
1 Tablespoon water

*Make sure it's bread flour!

DIRECTIONS

1. Mix the yeast and sugar into the warm water and let sit 5-10 minutes until it foams
2. Put the bread flour and salt into your mixer with the dough hook
3. Add the yeast mixture to the mixer with the flour and mix on low speed until a thick dough forms
4. Turn the dough onto a floured surface and knead by hand about 5 minutes until smooth
5. Shape the dough into a ball and cover to rise about 60-90 mins until double in size
6. Cut the dough into 8 equal pieces and roll each into a ball. Punch a hole through the middle and shape into a bagel. Put on parchment-lined sheet pan & cover about 15 minutes
7. Prepare bagel bath by boiling the water with baking soda and maple syrup
8. Place 3-4 bagels at a time into the water for 30 seconds & flip for 30 more seconds
9. Remove and brush with egg wash, add toppings
10. Bake 20-25 minutes at 425 until golden