

Homemade Bagels

1 tbsp active dry yeast
1 tbsp sugar
1 3/4 cups water, warm (100-110F)
4-5 cups bread flour (not all purpose)
1 tbsp salt
1 egg, for egg wash

Optional Seasonings:

Poppy Seeds
Onion Powder (I used chives because I didn't have this on hand)
Caraway
Sesame Seeds
Kosher Salt

In a large bowl (or the bowl of a stand mixer) combine yeast, sugar and water. Let stand for 5 minutes, then stir in flour and salt. Mix dough thoroughly until it comes together in a large ball, pulling away from the sides of the bowl. Add an additional tablespoon of flour or water, if needed.

If kneading by hand, turn dough out onto a lightly floured surface and knead until very smooth and elastic, about 10 minutes. If using a stand mixer, knead dough with the dough hook until elastic, about 8 minutes on a low speed. Place dough in a lightly greased bowl, cover with plastic wrap and let rise for 1 hour, or until doubled in size.

When dough has risen, turn the dough out onto a very lightly floured surface and divide into 8 equal pieces (first quarters, then halves). Shape each piece into a tight ball, pinching the corners together at the bottom of the dough. When all the balls are shaped, let the dough rest for 30 minutes covered with a clean dish towel.

Once dough balls have rested, the bagel shape can be formed. Using your fingers, poke a hole through the center of each dough ball. Stretch out the dough into a ring with your fingers and be sure to make the hole a little larger than you want the finished bagel to have, as it will shrink slightly while the bagel is expanding during the baking process. Let bagels rest for about 10 minutes.

Meanwhile, bring a large pot of water to a gentle boil and preheat the oven to 400F. (I used a deep dish skillet because it's wider.) Line a baking sheet with paper towels and another baking sheet with parchment paper sprinkled with cornmeal.

Working four at a time, drop the bagels carefully into the boiling water. Boil for 2 minutes on each side. Using a slotted spoon or strainer, transfer bagels to the paper towels to drain for a moment, then place on the parchment-lined baking sheet. Repeat process with remaining bagels.

Brush boiled bagels with lightly beaten egg (a pastry brush is a good tool for this) and sprinkle with seasonings. Bake for 24 minutes, or until golden brown. Cool completely on a wire rack (bagel will soften slightly as it cools). Slice and toast to serve.

Adapted from [Baking Bites](#)