

# EVERYTHING BAGELS

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FEELS LIKE HOME

## METHOD

- Place flour, brown sugar, and salt in the bowl of a stand mixer fitted with a dough hook.
- Sprinkle yeast over warm water in a separate bowl and let it froth up for a few minutes.
- Add water and yeast mixture to the stand mixer and mix on medium speed until dough forms together.
- Place dough in a greased pan, cover, and let it rise for 1 hour.
- Divide dough into 6 pieces, shape into a bagel shape, and place in refrigerator for 1 hour up to 24 hours.
- Boil water in a large pot with 1/4 cup of brown sugar.
- Preheat oven to 450 degrees F. Drop each bagel into boiling water and boil for 30 seconds on each side.
- Remove and place on a sheet tray lined with parchment paper.
- After each bagel has been boiled, brush with egg whites over the top of each bagel and sprinkle with Everything But the Bagel seasoning.
- Bake for 14-15 minutes. Bagels should be golden brown all over. Bagels can be stored in an airtight container.

Enjoy!

## INGREDIENTS

- 8 oz Whole wheat flour
- 8 oz Bread flour
- ¼ cup + 1 Tbs Brown sugar
- ¾ tsp Yeast, instant dry
- 6 tsp Salt
- 1 Egg white
- “Everything But the Bagel” Seasoning



LJ