

BAGEL DOUGH

	1.5 lb.
	8 bagels
water 80°F/27°C	1 cup
sugar	1 1/2 TBL
salt	1 tsp
bread flour	3 cups
active dry yeast	2 1/4 tsp
Program	Dough
Glaze	
egg, beaten	1
Toppings (optional)	
sesame seeds, poppy seeds, cracked wheat, wheat flakes or dried onion flakes	

BANANA WHEAT BAGEL DOUGH

	1.5 lb.
	12 bagels
egg room temperature plus enough water 80°F/27°C to equal	1 1 cup
oil	2 TBL
honey	1 TBL
salt	1 1/2 tsp
banana, mashed	1/2 cup
whole wheat flour	2 1/2 cups
bread flour	1 cup
active dry yeast	2 1/4 tsp
Program	Dough
Glaze	
egg white, beaten	1
water	1 TBL
Toppings (optional)	
poppy seeds, sesame seeds	

Bagel Recipes Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/205°C for 20-25 minutes or until done; cool on a wire rack.