

Bread Machine Bagels

Jacob · 28/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

This simple bagel recipe uses a bread machine to make the dough. Then shape, boil, and bake, topping the finished bagels with poppy seeds, sesame seeds, or everything seasoning.

Ingredients

- 1 cup warm water (110 degrees F/45 degrees C) - 3 cups bread flour - 2 tablespoons white sugar - 1 ½ teaspoons salt - 2 ¼ teaspoons active dry yeast - 1 tablespoon cornmeal - 3 tablespoons white sugar - 1 large egg white
- beaten - 3 tablespoons poppy seeds

Instructions

1. Place water
2. flour
3. 2 tablespoons sugar
4. salt
5. and yeast into a bread machine in the order listed
6. or follow the order recommended by the manufacturer if different. Run 'Dough' cycle. Remove dough from the machine after the cycle is done
7. about 90 minutes. Place dough onto a lightly floured surface and let rest for 10 to 15 minutes. Cut dough into nine equal pieces. Roll each piece into a small ball and flatten into a circle. Poke a hole in the middle of each circle with your thumb. Poke your thumb through the hole and twirl each circle a bit to enlarge the hole and to even out dough around the hole. Place back onto the floured surface
8. cover with a clean cloth
9. and let rest for 10 minutes. While dough is resting
10. bring 3 quarts water to a boil in a large pot. Preheat the oven to 375 degrees F (190 degrees C). Sprinkle cornmeal onto an ungreased baking sheet. Stir 3 tablespoons sugar into boiling water. Working in batches
11. carefully transfer two bagels at a time to the boiling water and boil for 1 minute
12. turning halfway through. Drain briefly on a clean towel
13. then arrange on the prepared baking sheet. Brush with egg white and sprinkle with poppy seeds. When all bagels have been boiled and topped with poppy seeds
14. bake in the preheated oven until golden brown
15. 20 to 25 minutes.