



Pumpernickel Bagels

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs

Description

These pumpernickel bagels can be made at home with hearty dark rye flour Cocoa coffee and caraway seeds make these taste so good

Ingredients

— - 1 ¼ cups warm water - 1 cup whole-wheat flour - 4 teaspoons active dry yeast - 1 cup rye flour - ½ cup molasses - ½ cup unsweetened cocoa powder - 1 tablespoon vegetable oil - 1 tablespoon instant coffee granules - 1 tablespoon caraway seeds - 1 ½ teaspoons salt - 1 ¼ cups all-purpose flour - 1 gallon water

Instructions

1. Combine warm water
2. whole-wheat flour
3. and yeast in a small bowl. Let stand until the yeast softens and begins to froth and bubble
4. about 10 minutes. Mix rye flour
5. molasses
6. cocoa powder
7. vegetable oil
8. coffee granules
9. caraway seeds
10. and salt in a large bowl. Add yeast mixture and all-purpose flour. Turn dough onto a floured surface; knead until smooth and elastic
11. about 10 minutes. Grease a large bowl. Transfer dough to greased bowl; cover with a warm damp towel or plastic wrap. Let rise in a warm area until doubled in size
12. about 1 hour. Preheat the oven to 450 degrees F (230 degrees C). Grease a baking sheet. Bring water to a boil in a large pot. Divide dough into 13 pieces; shape into balls. Press a hole into the center of each dough ball; pull dough to form a 1-inch hole in the center
13. keeping dough about 1/2-inch thick. Drop dough circles into boiling water
14. 3 or 4 at a time. Boil each side for 45 seconds. Remove with a slotted spoon and drain for about 1 minute. Arrange boiled bagels on the prepared baking sheet. Bake bagels in the preheated oven until just starting to brown on the bottom
15. 8 to 10 minutes.