



Pumpkin Spice Bagel

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

These simple bagels have a wonderful cinnamon and pumpkin flavor

Ingredients

- - 1 (.25 ounce) envelope active dry yeast - 2 cup warm water (110 degrees F/45 degrees C) - 3/4 cup canned pumpkin - 2 cup packed brown sugar - 1 1/2 teaspoons ground cinnamon - 1 teaspoon salt - 3/4 teaspoon ground nutmeg - 1/2 teaspoon ground allspice - 1/2 teaspoon ground cloves - 3 cups all-purpose flour
- or more as needed - 1 tablespoon cornmeal - 6 cups water
- or more as needed - 1 teaspoon white sugar - cooking spray

Instructions

1. Dissolve yeast in warm water in a large bowl; add pumpkin
2. brown sugar
3. cinnamon
4. salt
5. nutmeg
6. allspice
7. and cloves and mix well. Stir in enough flour to make a soft dough. Turn dough onto a work surface and knead by hand 6 to 8 minutes or mix in a stand mixer. Transfer dough to a greased bowl
8. cover with a damp towel
9. and let rise in a warm place until doubled in size
10. about 1 hour. Punch dough down and divide into 8 balls. Poke a hole in the middle of each ball using your finger to create a bagel shape. Arrange bagels on a baking sheet and let rise
11. 10 to 15 minutes. Fill a large pot with 6 cups water and white sugar and bring to a boil. Slightly flatten the bagels and drop a couple at a time into the boiling water; cook for 1 1/2 minutes. Flip bagels and boil for another 1 1/2 minutes; remove with a slotted spoon and dry on a clean towel. Repeat with remaining bagels. Preheat oven to 400 degrees F (200 degrees C). Spray a baking sheet with cooking spray and sprinkle cornmeal on the sheet. Arrange bagels on the baking sheet about 2 inches apart. Bake in the preheated oven until cooked through
12. 25 to 30 minutes. Cook's Note: This can also be made in a bread machine on the dough cycle. The only adjustments are to use 70 degree F (21 degrees C) water
13. and check the dough after 5 minutes to make sure the dough is the correct consistency (add water or flour accordingly). After it has risen continue on with step 2 (forming the bagels).