



2Ingredient Dough Bagels

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

Homemade bagels have never been easier With this magic twoingredient dough you can have fresh and fluffy bagels hot out of the oven in as much time as it takes to make a batch of pancakes While not as dense as the traditional New Yorkstyle these chewy golden bagels garnished with your favorite cream cheese and flavorful toppings will satisfy any bagel craving

Ingredients

- - 1 ½ cups self-rising flour
- plus more for kneading - 1 cup plain Greek yogurt - 1 large egg - 2 teaspoons everything bagel seasoning
- or to taste

Instructions

1. Mix flour and Greek yogurt together in a medium bowl until a shaggy dough forms. Transfer to a surface dusted with self-rising flour
2. and knead for 8 to 10 minutes. Continue adding flour as needed if the dough is too sticky. Preheat the oven to 375 degrees F (190 degrees C). Cut the dough into 4 pieces
3. roughly 4 ounces each. Roll each segment into a smooth ball. Use your thumbs to poke a hole in the center of each round
4. then gently stretch the dough until it becomes a uniform-sized ring. Transfer the dough to a parchment paper-lined baking sheet. Whisk the egg in a small bowl to create an egg wash
5. then brush a light coating on top of the dough. Sprinkle with bagel seasoning. Bake in the preheated oven for 20 to 22 minutes. Increase the oven's temperature to 450 degrees F (230 degrees C) and continue to bake until golden
6. 3 to 4 minutes more. Cook's Note: Instead of bagel everything seasoning you can use other toppings to your liking
7. e.g. sesame seeds
8. coarse sea salt
9. poppy seeds
10. etc.