

From our kitchen to yours,

blackberry + pine

DESIGN CO.

Homemade Bagels

Ingredients:

1 packet dry active yeast
1/2 cup warm water + 1 cup warm water
4 ½ cups flour (bread flour is best)
2 tablespoons brown sugar + 2 teaspoons brown sugar
1 tablespoon salt
1 teaspoon baking soda
2/3 cup cornmeal
1 egg (beaten)

Topping Options:

Shredded cheddar cheese (¼ cup per bagel)
Mizithra, Pecorino, Asiago with Penzy's Justice Seasoning
Everything Seasoning
Cinnamon Sugar

Directions:

In a large mixing bowl add 1 packet dry active yeast (2 1/4 teaspoons) with 1/2 cup warm water and pinch of sugar and let sit for ten minutes until it turns foamy & creamy.

To that add 2 cups of flour, 2 tablespoons brown sugar, 1 tablespoon of salt and 1 cup warm water and mix with your dough hook or knead by hand. Add 2 1/2 more cups of flour. Mix until it forms a ball that is smooth and pulls away from the sides. About 7-10 minutes. Cover with a towel and let rest in the bowl on the counter for 2 hours.

Fill a 3 quart pot halfway with water and place on the stove bringing to an almost rolling boil, steaming but not a rolling boil and add 1 teaspoon baking soda and 2 teaspoons brown sugar.

Take your dough and pinch off a 1/2 cup of dough (this batch should give you 12 bagels) roll it in flour and with one hand, pinch the bottom and with the other hand, roll the top to create a tightly packed dough ball - see our video, it's hard to describe! Place them in a train/row so you can keep track of which ones you rolled first, you want them to rise a little before boiling them.

Preheat your oven to 425 degrees. Generously grease 2 sheet pans and add approximately 1/3 cup cornmeal to each sheet (for fool proof non stick, grease parchment paper and add the cornmeal)

As you get ready to boil. Poke a hole in the dough ball and place two fingers in and stretch them by turning and stretching the middle. Prep 3 bagels at a time. Stick them in the hot water and set your timer for 30 secs a side. Then place directly onto your baking sheets. Repeat with the rest of the bagels.

Brush the bagels with your egg wash. Add your desired toppings. Be generous! Remember they expand! See ideas above.

Place one pan in the oven for 20 minutes. Do one at a time. Enjoy!

Notes:

- Divide the batch in half. Stretch, boil, and cook 6 bagels. And while they cook in the oven do the next 6 bagels.
- You can prep the dough the night before. Leave it in the fridge overnight and in the morning let it sit on the counter until it comes to room temperature, about 2 hours.

Experiment with toppings and tag us @blackberryandpine to let us know how they turned out!