



# EGG BAGELS

1 C	236 g	Warm Water (120°F)
2 TBS	25 g	Brown Sugar or Malt (syrup or powder)
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1	19 g	Egg Yolk, beaten
3 whole	150 g	Eggs, beaten
6 C	680 g	Bread Flour (approx)
1	30 g	Egg White for egg wash
1 TBS	15 g	Water for egg wash
1 TBS	9 g	Seeds and/or Herbs (optional)

- Warm eggs in hot tap water while you continue.
- Measure warm water into a large mixing bowl.
- Mix in sugar and 1½ C of flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast and stir well.
- Optionally, let batter rest 15 minutes (autolyse) while sponge develops.
- Separate one egg; set white aside for wash.
- Beat yolk with 3 whole eggs.
- Mix salt and beaten eggs into sponge.
- Mix in 3 C of flour, one at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Fold dough on itself a few times; knead briefly; divide in half.
- Divide each half of dough into 5 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Brush with reserved egg white beaten with 1 TBS of water.
- Sprinkle with toppings if desired.
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.

## CINNAMON RAISIN BAGELS

1 C	236 g	Boiling Hot Water (212°F)
¾ C	120 g	Raisins
¼ C	55 g	Sugar (light brown or granulated)
½ C	118 g	Cool Water
2 TBS	28 g	Oil
1 large	19 g	Egg yolk (reserve white)
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1 tsp	5 g	Vanilla Extract
4 C	480 g	Bread Flour (approx)
2 TBS	10 g	Cinnamon (as required)
1 large	30 g	Egg white (reserved) beaten with 1 TBS water (for wash)

- Measure hot water into a large mixing bowl.
- Plump raisins in the hot water ~ 3 minutes.
- While raisins plump, separate one egg and set white aside.
- Beat yolk in a small bowl.
- Mix sugar, cool water, oil, and beaten yolk with hot water/raisins.
- Beat in 2 C flour, one cup at a time to make a batter.
- Check batter temperature; when under 110°F mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt, vanilla, and 2 C of flour, one cup at a time.
- Mix in additional flour, a little at a time, until dough just releases from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Transfer dough to counter; roll out to rectangle; dust with cinnamon.
- Fold dough on itself a few times to distribute cinnamon in layers.
- Divide dough in half; then divide each half of dough into 4 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Brush with egg white beaten with 1 TBS of water.
- Sprinkle with toppings if desired.
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.

# BLUEBERRY BAGELS

1 C	236 g	Boiling Hot Water (212°F)
⅔ C	99 g	Dried Blueberries
¼ C	50 g	Sugar (granulated or light brown)
½ C	118 g	Cool Water
1 large	19 g	Egg yolk (reserve white)
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1 tsp	5 g	Vanilla Extract
2 TBS	28 g	Oil
4 C	480 g	Bread Flour (approx)
1 large	30 g	Egg white (reserved) beaten with 1 TBS water (for wash)

- Measure hot water into a large mixing bowl.
- Plump berries in the hot water ~ 3 minutes.
- While berries plump, separate one egg and set white aside.
- Beat yolk in a small bowl.
- Mix sugar, cool water, and beaten yolk with hot water/raisins.
- Beat in 2 C flour, one cup at a time to make a batter.
- Check batter temperature; when under 110°F mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt, vanilla, oil, and 2 C of flour, one cup at a time.
- Mix in additional flour, a little at a time, until dough just releases from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Fold dough on itself a few times; knead briefly; divide in half.
- Divide each half of dough into 4 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Brush with egg white beaten with 1 TBS of water.
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.

## ORANGE RYE BAGELS

1½ C	354 g	Warm Water (120°~130°F)
2 TBS	30 g	Brown Sugar
2 C	240 g	Rye Flour
1 TBS	9 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1 TBS	9 g	Caraway Seeds (optional)
2 TBS	12 g	Zest of 1 Orange
¼ C	55 g	Oil (or melted butter)
3½ C	420 g	Bread Flour (approx)
1 large	30 g	Egg white beaten with 1 TBS water (for wash)

- Measure warm water into a large mixing bowl.
- Mix in sugar and rye flour; stir briskly until smooth.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt, seeds (if desired), orange, and oil.
- Mix in 3 C bread flour, one cup at a time.
- Mix in more bread flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with bread flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Fold dough on itself a few times; knead briefly; divide in half.
- Divide each half of dough into 4 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Brush with egg white beaten with 1 TBS of water.
- Sprinkle with toppings if desired.
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.

## HONEY WHEAT BAGELS

2 C	472 g	Warm Water (130°F)
¼ C	80 g	Honey
2 C	240 g	Whole Wheat Flour
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1	19 g	Egg Yolk
4 C	480 g	Bread Flour (approx)
1	30 g	Egg White for egg wash
1 TBS	15 g	Water for egg wash
1 TBS	9 g	Seeds and/or Herbs (optional)

- Measure warm water into a large mixing bowl.
- Mix in honey, whole wheat flour, and 1 C of bread flour.
- With batter temperature under 110°F, mix in yeast and stir well.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt and egg yolk and stir well.
- Mix in 2 C of bread flour, one at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Fold dough on itself a few times; knead briefly; divide in half.
- Divide each half of dough into 4 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Brush with egg white beaten with 1 TBS of water.
- Sprinkle with toppings if desired.
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.

## MULTIGRAIN BAGELS

2 C	472 g	Warm Water (130°F)
¼ C	55 g	Light Brown Sugar
1 C	240 g	Whole Wheat Flour
½ C	60 g	Rye Flour
½ C	52 g	Oat Flour
1 TBS	10 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
1	19 g	Egg Yolk
4 C	480 g	Bread Flour (approx)
1	30 g	Egg White for egg wash
1 TBS	15 g	Water for egg wash
1 TBS	9 g	Seeds and/or Herbs (optional)

- Measure warm water into a large mixing bowl.
- Mix in sugar, whole grain flours, and 1 C of bread flour.
- With batter temperature under 110°F, mix in yeast and stir well.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt and egg yolk and stir well.
- Mix in 2 C of bread flour, one at a time.
- Mix in additional flour, ¼ C at a time, until dough starts to release from bowl.
- Dust dough and counter lightly with flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Fold dough on itself a few times; knead briefly; divide in half.
- Divide each half of dough into 4 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Brush with egg white beaten with 1 TBS of water.
- Sprinkle with toppings if desired.
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.

# PUMPERNICKEL BAGELS

1 C	236 g	Boiling Hot Water
1 TBS	5 g	Instant Coffee or Instant Espresso Powder
1 TBS	9 g	Caraway Seeds (optional)
2 TBS	30 g	Dark Brown Sugar
2 TBS	42 g	Molasses
2 TBS	10 g	Cocoa, unsweetened
½ C	118 g	Cool Water
1 C	120 g	Rye Flour
½ C	60 g	Whole Wheat Flour
1 TBS	9 g	Instant Yeast
1 TBS	10 g	Salt (DC kosher)
¼ C	55 g	Oil (or melted butter)
3 C	360 g	Bread Flour (approx)
Glaze		1 TBS Molasses + 2 TBS Water

- Measure hot water into a large mixing bowl.
- Dissolve instant coffee in hot water; add seeds; let stand a few minutes.
- Stir in sugar, molasses, cocoa, and cool water.
- Mix in whole wheat and rye flours.
- With batter temperature under 110°F, mix in yeast.
- Optionally, let batter rest 15~30 minutes (autolyse) while sponge develops.
- Mix in salt and oil.
- Mix in 2 C of bread flour.
- Mix in additional bread flour, ¼ C at a time, until dough releases from bowl.
- Dust dough and counter lightly with bread flour and turn dough out.
- Knead until dough is smooth and elastic, adding flour only as necessary.
- Rise, covered, in a lightly oiled bowl until doubled in bulk.
- While dough rises, lightly oil two sheet pans.
- Fold dough on itself a few times; knead briefly; divide in half.
- Divide each half of dough into 4 pieces.
- Form each piece into a ball and roll until smooth.
- To form: pinch a hole in the center; gradually enlarge hole to form a ring.
- Let rings rise 15~20 minutes, covered, on floured board.
- While rings rise, boil 2 inches of water in wide pot & preheat oven to 400°F.
- Add 2 TBS of sugar to boiling water and mix in.
- Boil up to 3 rings at a time for 1 minute per side.
- Drain in slotted spoon; put drained rings on prepared pan.
- Glaze bagels: 1 TBS molasses mixed with 2 TBS water; salt (optional).
- Bake 25~30 minutes until golden brown and done.
- Transfer to a wire rack to cool before storing.