



BAKING SCHOOL

On-Demand

BAGELS & BIALYS

HOW TO MAKE BAGELS AT HOME

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

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Baking School On-Demand

**BAGELS & BIALYS:
HOW TO MAKE BAGELS AT HOME**

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TOOLS CHECKLIST

- BAKING SHEETS
- MIXER WITH DOUGH HOOK
- DIGITAL SCALE
- BOWL SCRAPER
- BENCH KNIFE
- LARGE POT WITH LID
- SPIDER OR SLOTTED SPOON
- MEASURING SPOONS
- LARGE AND MEDIUM MIXING BOWLS
- REUSABLE BOWL COVERS
- DIGITAL THERMOMETER
- PARCHMENT PAPER
- PIZZA STONE (FOR BIALYS)





Same-Day Bagels

YIELD: 8 BAGELS

BAKER'S TIPS

- Add the water to the mixing bowl first, before adding the flour; this ensures that there will be no dry flour patches left on the bottom of the bowl.
- Bagels that are coated with seeds will take a little longer to bake than plain bagels; give them an extra minute or so. That said, bagels coated with Everything Bagel Seasoning should be watched carefully, as the onion in the mixture tends to burn.
- These bagels are great when you're in a rush (or just really need bagels now), but they're even better when you incorporate an overnight rest (see the variation in the note below).

INGREDIENTS

Crust

1¼ cups plus 1 tablespoon (295g) water
4¼ cups (510g) King Arthur High-Gluten Flour
2 teaspoons (12g) table salt
1 tablespoon (21g) barley malt syrup
1½ teaspoons (5g) instant yeast

Water bath

about 2 quarts (2,000g) water

Assembly and toppings

semolina flour, for sprinkling
sesame seeds, poppy seeds, coarse salt, Everything Bagel Topping,
etc., as needed

INSTRUCTIONS

1. In the bowl of a stand mixer fitted with the dough hook, combine all the dough ingredients. Mix on low speed for 2 to 3 minutes, then increase to medium-low and knead for 10 minutes. The dough should be at (or close to) the windowpane level of development. Cover the dough and set it aside to rise for 1½ hours.
2. Transfer the dough to a work clean, unfloured surface and divide it into 8 pieces (about 100g each).
3. Working with one piece at a time, deflate the dough and then tightly preshape each piece into short blunt cylinders about 4" to 6" in length.
4. Starting with the first cylinder you shaped, roll each piece into a rope 8" to 10" in length. (Keep the dough covered except for the piece that you're working with.)
5. Wrap each rope around the broad part of your hand, overlapping the ends by about 1". Connect the ends of the dough in your palm and roll the dough against the work surface to seal. Place the shaped bagels on a parchment-lined baking sheet sprinkled liberally with semolina flour. Repeat with the remaining dough.
6. Allow the shaped bagels to rise at room temperature, tightly covered, for about 45 minutes.
7. While the dough is resting, prepare the water bath. In a large, wide-diameter pan, bring the water to a very gentle boil. (Use enough water to fill the pan at least 4" deep.) Preheat the oven to 475°F.
8. Working in batches, transfer the bagels to the simmering water. (Only boil as many bagels as can comfortably fit in the pot at one time.) Simmer the bagels for a total of about 40 seconds, stirring and flipping the bagels halfway through.
9. Using a slotted spoon, individually remove the bagels from the water and while the bagel is still moist, place it in a bowl with your desired toppings, and then transfer to a parchment-lined baking sheet. Alternately, transfer bagels directly to the parchment-lined baking sheet and sprinkle with toppings. Repeat with the remaining bagels.
10. Bake the bagels for 18 to 21 minutes, until well-browned. A bold bake (deeper color) will yield more flavor and better texture.
11. Remove the bagels from the oven and allow them to cool briefly before slicing.
12. **Storage information:** Store bagels, covered, at room temperature for up to 3 days or freeze for up to 1 month. Thaw bagels before serving.

NOTES

Bagels benefit from an overnight rest in the refrigerator after shaping but before boiling. To accomplish this:

- Add 2.5 grams (½ teaspoon) non-diatatic malt powder to the recipe when mixing the dough.
- Directly after mixing, divide, preshape, and shape the bagels and place them on a baking sheet sprinkled liberally with semolina.
- Place the baking sheet in a plastic bag and refrigerate for 24 to 48 hours.
- When ready to bake, boil the bagels directly from the refrigerator as described above. The bagels should float after a few seconds. If they don't, let the rest of the bagels proof slightly before boiling.
- Bake for 18 to 21 minutes at 475°F.

Prefermented Bagels

YIELD: 8 BAGELS

BAKER'S TIPS

- When we say you need a “very small pinch of yeast” in the polish, we really mean it! A small pinch should be no more than $\frac{1}{16}$ teaspoon.
- We like these bagels best when the dough is given an overnight rest in the refrigerator before being boiled and baked (see note below).

INGREDIENTS

Polish

$\frac{1}{2}$ cup (153g) water
scant $1\frac{1}{2}$ cups (153g) King Arthur High-Gluten Flour
very small pinch of yeast

Dough

$\frac{1}{2}$ cup plus 2 tablespoons (142g) water
scant 3 cups (357g) King Arthur High-Gluten Flour
2 teaspoons (12g) table salt
1 tablespoon (21g) barley malt syrup
 $1\frac{1}{2}$ teaspoons (5g) instant yeast

Water bath

about 2 quarts (2,000g) water

Assembly and toppings

semolina flour, for sprinkling
sesame seeds, poppy seeds, coarse salt, Everything Bagel Topping,
etc., as needed

INSTRUCTIONS

1. The day before you are planning to mix your bagels, stir together the polish ingredients in a medium bowl until well-combined. Cover and set aside at room temperature for 8 to 18 hours.
2. The next day, in the bowl of a stand mixer fitted with the dough hook, combine the polish and all the dough ingredients. Mix on low speed for 2 to 3 minutes, then increase to medium-low and knead for 10 minutes. The dough should be at (or close to) the windowpane level of development. Cover the dough and set it aside to rise for $1\frac{1}{2}$ hours.
3. Transfer the dough to a clean, unfloured work surface and divide it into 8 pieces (about 100g each).
4. Working with one piece at a time, deflate the dough and then tightly preshape each piece into a short blunt cylinders about 4" to 6" in length.
5. Starting with the first cylinder you shaped, roll each piece into a rope 8" to 9" in length. (Keep the dough covered except for the piece that you're working with.)
6. Wrap each rope around the broad part of your hand, overlapping the ends by about 1". Connect the ends of the dough in your palm and roll the dough against the work surface to seal. Place the shaped bagels on a parchment-lined baking sheet sprinkled liberally with semolina flour. Repeat with the remaining dough.
7. Allow the shaped bagels to rise at room temperature, covered, for about 45 minutes.
8. While the dough is resting, prepare the water bath by heating the water to a very gentle boil in a large, wide-diameter pan. (Use enough water to fill the pan at least 4" deep.) Preheat the oven to 475°F.
9. Working in batches, transfer the bagels to the simmering water. (Only boil as many bagels as can comfortably fit in the pot at one time.) Simmer the bagels for a total of about 40 seconds, stirring and flipping the bagels halfway through.
10. Using a slotted spoon, individually remove the bagels from the water and while the bagel is still moist, place it in a bowl with your desired toppings, and then transfer to a parchment-lined baking sheet. Alternately, transfer bagels directly to the parchment-lined baking sheet and sprinkle with toppings. Repeat with the remaining bagels.
11. Bake the bagels for 18 to 21 minutes, until well-browned. A bold bake (deeper color) will yield more flavor and better texture.
12. Remove the bagels from the oven and allow them to cool briefly before slicing.
13. **Storage information:** Store bagels, covered, at room temperature for up to 3 days or freeze for up to 1 month. Thaw bagels before serving.

NOTES

Bagels benefit from an overnight rest in the refrigerator after shaping but before boiling. To accomplish this:

- Add 2.5 grams ($\frac{1}{2}$ teaspoon) non-diastatic malt powder to the recipe when mixing the dough.
- Directly after mixing, divide, preshape, and shape the bagels and place them on a baking sheet sprinkled liberally with semolina.
- Place the baking sheet in a plastic bag and refrigerate for 24 to 48 hours.
- When ready to bake, boil the bagels directly from the refrigerator as described above. The bagels should float after a few seconds. If they don't, let the rest of the bagels proof slightly before boiling.
- Bake for 18 to 21 minutes at 475°F.





Asiago Bagels

YIELD: 8 BAGELS

BAKER'S TIPS

- This recipe calls for mixing the dough for several minutes before adding the cheese. This creates distinct pockets of Asiago cheese by intentionally not mixing the cheese fully into the dough.
- We like the flavor and texture you get when these bagels are given an overnight rest in the refrigerator before baking. However, if you're in a rush, you can mix the dough and follow the method laid out in the Same-Day Bagel recipe.

INGREDIENTS

Crust

1¼ cups plus 1 tablespoon (295g) water
4¼ cups (510g) King Arthur High-Gluten Flour
2 teaspoons (12g) table salt
1 tablespoon (21g) barley malt syrup
1½ teaspoons (5g) instant yeast
½ teaspoon (2.5g) diastatic malt powder
scant 1 cup (102g) Asiago cheese, cut into ¼" to ½" cubes

Water bath

about 2 quarts (2,000g) water

Toppings and assembly

scant 1 cup (102g) Asiago cheese, grated; plus more as desired
semolina flour, for sprinkling

INSTRUCTIONS

1. In the bowl of a stand mixer fitted with a dough hook, combine all the dough ingredients except the cheese. Mix for 2 to 3 minutes on low speed, then increase the speed to medium-low and mix for 6 to 7 minutes. Add the cheese and mix for 2 to 3 minutes more, until the cheese is partially incorporated into the dough. The dough should be at (or close to) the windowpane level of development.
2. Transfer the dough to a clean, unfloured work surface and gently knead the dough to help deflate it. Then divide the dough into 8 pieces (about 100g each).
3. Gently deflate each piece of dough and then tightly preshape each piece into a short blunt cylinders, about 4" to 6" in length. Starting with the first cylinder you rolled, and keeping the dough covered except for the piece you're working with, roll each cylinder into a rope 8" to 9" in length. Wrap the dough around the widest part of your hand, overlapping the ends by about 1". Connect the ends of the dough in your palm and roll the dough against the work surface to seal.
4. Place each bagel on a parchment-lined baking sheet sprinkled liberally with semolina flour. Repeat with the remaining dough. Cover the baking sheet and let the bagels rise at room temperature for 30 minutes.
5. Transfer the covered baking sheet to the refrigerator and chill for 24 to 48 hours to develop flavor.
6. When you are ready to finish your bagels, prepare the water bath by heating the water to a very gentle boil in a large, wide-diameter pan. (Use enough water to fill the pan at least 4" deep.) Preheat the oven to 475°F.
7. Working in batches, transfer the bagels to the simmering water. (Only boil as many bagels as can comfortably fit in the pot at one time.) Simmer the bagels for a total of about 40 seconds, stirring and flipping the bagels halfway through.
8. Using a slotted spoon, individually remove the bagels from the water and transfer to a parchment-lined baking sheet. Sprinkle grated Asiago cheese over the tops of the bagels.
9. Bake the bagels for 18 to 21 minutes, until well-browned. Remove from the oven and allow them to cool briefly before slicing and serving.
10. **Storage information:** Store bagels in an airtight container at room temperature up to 3 days or freeze for up to 1 month. Thaw bagels before serving.



Cinnamon Raisin Bagels

YIELD: 8 BAGELS

BAKER'S TIPS

- Don't be tempted to incorporate the cinnamon and raisins into the dough via the mixer — if you do, the raisins will just get pulverized, and you'll lose out on having a gorgeous cinnamon swirl.
- We like the flavor and texture you get when you give these bagels an overnight rest in the refrigerator before baking. However, if you're in a rush, you can mix the dough and follow the method laid out in the Same Day Bagel recipe.

INGREDIENTS

Soaker

$\frac{1}{2}$ cup (113g) water, hot

$\frac{1}{2}$ cup (107g) raisins

Cinnamon swirl

1 generous tablespoon (7g) cinnamon

1 tablespoon (14g) water

Dough

$1\frac{1}{4}$ cups plus 1 tablespoon (295g) water

$4\frac{1}{4}$ cups (510g) King Arthur High-Gluten Flour

2 teaspoons (12g) table salt

1 tablespoon (21g) barley malt syrup

$1\frac{1}{2}$ teaspoons (5g) instant yeast

Assembly and water bath

semolina flour, for sprinkling

about 2 quarts (2,000g) water

INSTRUCTIONS

1. **To make the soaker:** In a medium bowl, combine the hot water and raisins. Allow them to soak for 10 minutes and then drain.
2. **To prepare the cinnamon swirl:** In a small bowl, mix together the cinnamon and water until it forms a thick paste.
3. **To make the dough:** In the bowl of a stand mixer fitted with the dough hook, combine all the dough ingredients. Mix for 2 to 3 minutes on the lowest setting, then increase the speed to medium-low and knead for 8 minutes. By the end of the mixing time, the dough should be at (or close to) the windowpane level of development.
4. Transfer the dough to a lightly floured surface and pat the dough into a rough rectangle about 8" x 6" in size.
5. Using a small offset spatula, spread the cinnamon paste evenly over the top of the dough. Add the drained raisins on top of the cinnamon, and then fold the dough over onto itself several times.
6. Using a bench knife, make chopping motions to incorporate the raisins and cinnamon. The goal is to create streaks of cinnamon throughout the dough. Cover the dough and let it rise for $1\frac{1}{2}$ hours.
7. Transfer the dough to a clean, unfloured work surface and divide it into 8 pieces (about 120g each).
8. Working with one piece at a time, deflate the dough and then tightly preshape each piece into a short blunt cylinders about 4" to 6" in length. Cover the preshaped pieces and let them rest for 20 minutes.
9. Starting with the first cylinder you shaped, roll each piece into a rope 8" to 9" in length. (Keep the dough covered except for the piece that you're working with.)
10. Wrap each rope around the broad part of your hand, overlapping the ends by about 1". Connect the ends of the dough in your palm and roll the dough against the work surface to seal. Place the shaped bagels on a parchment-lined baking sheet sprinkled liberally with semolina flour. Repeat with the remaining pieces of dough.
11. Allow the shaped bagels to rise, covered, at room temperature for about 45 minutes.
12. While the dough is resting, prepare the water bath by heating the water to a very gentle boil in a large, wide-diameter pan. (Use enough water to fill the pan at least 4" deep.) Preheat the oven to 475°F.
13. Working in batches, transfer the bagels to the simmering water. (Only boil as many bagels as can comfortably fit in the pot at one time.) Simmer the bagels for a total of about 40 seconds, stirring and flipping the bagels halfway through.
14. Using a slotted spoon, individually remove the bagels from the water and transfer to a parchment-lined baking sheet. Repeat with the remaining bagels.
15. Bake the bagels for 18 to 21 minutes, until well-browned. A bold bake (deeper color) will yield more flavor and better texture.
16. Remove the bagels from the oven and allow them to cool briefly before slicing.
17. **Storage information:** Store bagels covered, at room temperature, for up to 3 days or freeze up to 1 month. Thaw bagels before serving.



Marble Rye Bagels

YIELD: 8 BAGELS

BAKER'S TIPS

- The association of rye flour with the flavor of caraway is strong, so here we add caraway in two forms: whole seeds and ground. You can choose to add only one if you like. Note that the seeds add not just flavor but also a little crunch.
- Achieving this bagel's signature swirled look requires more rolling and twisting than other bagels. All that manipulation may make the dough a little resistant at times. That's no problem: whenever the dough feels tight, just cover it, let it rest for 10 minutes, and try again.

INGREDIENTS

Dough

1 cup plus 3 tablespoons (276g) water
2¼ cups (330g) King Arthur High-Gluten Flour
1 cup (106g) King Arthur Pumpernickel Flour or whole rye flour
2 teaspoons (12g) table salt
2 teaspoons (6g) instant yeast
2 teaspoons (7g) caraway seeds*
½ teaspoon (2.5g) diastatic malt powder
1 teaspoon sugar
2 teaspoons black cocoa powder

*Add an additional 2 teaspoons (7g) caraway seeds that have been ground in a spice grinder for extra flavor, if desired.

Assembly and water bath

semolina flour, for sprinkling
about 2 quarts (2,000g) water

INSTRUCTIONS

1. In the bowl of a stand mixer fitted with the dough hook, combine all the dough ingredients except for the black cocoa powder. Mix for 2 to 3 minutes on the lowest speed, then increase to medium-low and knead for about 8 minutes.
2. Divide the dough roughly in half and transfer one half to a bowl and cover. Set aside.
3. Put the second half of dough back into the mixer, add the black cocoa powder, and mix for 2 to 3 minutes on medium-low. Remove the dough from the mixer and knead by hand until the dough is a uniform dark cocoa color. Cover the dough and let it rest for about 10 minutes.
4. Roll each half of the dough into a 12"- to 14"- long strand. Place the two strands parallel to each other, touching to form one thicker bi-colored strand. Divide this strand lengthwise into 8 pieces.
5. Roll each piece into a rope 8" to 9" in length. Give the strand a twist by moving one hand forward and one hand backward to form a swirl in the dough. Wrap the dough around the broad part of your hand, overlapping the ends by about 1". Connect the ends of the dough in your palm and roll the dough against the work surface to seal.
6. Place each bagel on a parchment-lined baking sheet sprinkled liberally with semolina flour. Repeat with the remaining pieces of dough. Cover the baking sheet and allow the bagels to rise at room temperature for 30 minutes.
7. Transfer the covered baking sheet to the refrigerator and chill the bagels for 24 to 48 hours.
8. When you are ready to finish your bagels, prepare the water bath by heating the water to a very gentle boil in a large, wide-diameter pan. (Use enough water to fill the pan at least 4" deep.) Preheat the oven to 475°F.
9. Working in batches, transfer the bagels to the simmering water. (Only boil as many bagels as can comfortably fit in the pot at one time.) Simmer the bagels for a total of about 40 seconds, stirring and flipping the bagels halfway through.
10. Using a skimmer or strainer, individually remove the bagels from the water and transfer to a parchment-lined baking sheet. Repeat with the remaining bagels.
11. Bake the bagels for 18 to 21 minutes, until well-browned.
12. Remove the bagels from the oven and allow them to cool briefly before slicing.
13. **Storage information:** Store bagels, covered, at room temperature for up to 3 days or freeze for up to 1 month. Thaw bagels before serving.

Bialys

YIELD: 12 BIALYS

BAKER'S TIPS

- We use a pizza stone for these bialys to give them an impeccably crisp bottom crust. Don't forget to put the stone in the oven before preheating; it's crucial that the stone gets nice and hot along with the oven itself.
- A pizza peel is great for loading the bialys into the oven, but if you don't have one, use an inverted baking sheet instead.
- To make a breakfast bialy, shape and fill the bialys per the directions, then crack an egg into the depression, right on top of the onion mixture. Season the egg with salt and pepper and then bake as directed. (You can also crack the egg into a small bowl before transferring to the bialy, which ensures you don't inadvertently add any errant shell.)

INGREDIENTS

Dough

5 ½ cups (680g) King Arthur Unbleached Bread Flour

1 ¼ cups plus 1 tablespoon (410g) water, cold

2 ½ teaspoons (14g) table salt

1 ½ teaspoons (5g) instant yeast

Topping

1 medium sweet onion, finely chopped or ground

2 tablespoons (26g) olive oil

3 tablespoons (27g) poppy seeds, optional

1 tablespoon Panko breadcrumbs

table salt and pepper, to taste

INSTRUCTIONS

1. **To make the dough:** In the bowl of a stand mixer fitted with the dough hook, combine the flour, water, salt, and yeast. Mix for 2 to 3 minutes on the slowest speed, then increase to medium-low speed and mix for 6 minutes. Cover the dough and allow it to rise for 1 ½ hours. While the dough rises, prepare the topping.
2. **To make the topping:** In a medium skillet, combine the onion and olive oil; toss to coat. Cook over low heat until slightly caramelized, stirring occasionally as needed. (The onions can also be arranged in a single layer on a baking sheet and cooked at 350°F until lightly caramelized, about 20 to 30 minutes.) Season the onions with salt and pepper. Remove from the heat and transfer to a medium bowl. Allow them to cool and then mix in the poppy seeds and Panko breadcrumbs.
3. When the dough is done rising, transfer it to a clean, unfloured work surface. Divide it into 12 pieces (about 90g each). Preshape by pulling the edges of the dough into the center to create a round, dumpling-like shape. Place the preshaped dough, seam-side down, on a baking sheet dusted with flour, cover, and let them rise until fully relaxed and puffy, at least 2 hours.
4. While the dough is rising, preheat the oven to 500°F with a baking stone on a rack in the middle of the oven. If you don't have a baking stone, you can bake on an inverted baking sheet. (If using an inverted baking sheet, allow it to preheat in the oven for about 20 minutes before baking.)
5. Shape about half of the bialys by gently pressing the dough into a disk, then pressing both thumbs into the center of the dough, creating an indentation. Holding the dough between your thumbs and fingertips, rotate the dough, stretching the center, while leaving a rim around the edge. Return to the first bialy you shaped and press down on the indentation a second time to ensure a flat bottom. The result should be a bialy that's about 4" to 5" in diameter with a 2" to 2 ½" depression in the center with a well-defined outer wall. Arrange the shaped bialys on a piece of parchment, then repeat with the remaining bialys, using a second piece of parchment.
6. Divide the onion mixture evenly between the bialys, filling the indentations. Bake one batch of bialys (6 bialys on 1 piece of parchment) at a time, sliding the parchment onto the preheated stone. (Leave the remaining batch covered at room temperature while the first batch bakes.) Turn the oven down to 475°F and bake the bialys for 8 to 10 minutes, until they're well-browned.
7. Allow the bialys to cool while you bake the second batch. Serve the bialys immediately once cool enough to handle.
8. **Storage information:** Bialys are best eaten fresh but can be kept in an airtight container at room temperature for 2 to 3 days or frozen for several months.





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