



Welcome to the King Arthur Baking School's Bagels class. In this 2 1/4 hour class, we'll guide you through the process of making your own bagels, with more chew and flavor than store-bought. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

King Arthur High-Gluten Flour: 510 grams (4 1/4 cups), bread flour or all-purpose flour can be substituted, but the texture will be less chewy

Salt: 12 grams (2 teaspoons)

Non-diastatic malt powder*: 36 grams (3 tablespoons), optional, but recommended

Yeast: 5 grams (1 1/2 teaspoons)

Granulated sugar: 13 grams (1 tablespoon), optional

Water: 295 grams (1 1/4 cups) + 2 quarts

Toppings: optional, everything topping, sesame seeds, poppy seeds, sea salt

*Brown sugar or sugar can be substituted for non-diastatic malt powder, malt syrup or sugar may be substituted in water bath.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with dough hook attachment (not required, but highly recommended)

Bowl scraper or spatula

Bench scraper or knife

Hand held strainer or skimmer (spider), to remove bagels from boiling water

Plastic wrap

Large pot (can fit at least 2 quarts of water with room for bagels)

Parchment paper or silicone baking mat or pan spray

Baking sheet