



Welcome to the King Arthur Baking School's Virtual Ultimate Sandwich Bagel class. The 2022 Recipe of the Year is here! Join us as we make a slightly smaller, slightly softer bagel, created to perfectly sandwich all your favorite fillings. You'll create the starter several hours before class, then we'll work together to make the dough. It will rest in the fridge overnight, and the next day, we'll finish the process together just in time for fresh bagels for brunch sandwiches. A stand mixer is recommended for this class, but not required. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you! Please scroll past the equipment list for your recipes.

Mix your pâte fermentée 4-14 hours prior to the start of class. See recipe for instructions.

INGREDIENTS (total amount needed for the class)

King Arthur Unbleached Bread Flour: 420 grams (3 1/2 cups)

Salt: 1 1/2 teaspoons

Instant yeast: 1 teaspoon, active dry yeast can be substituted

Semolina, cornmeal or farina: small amount to sprinkle on pan (optional)

Barley malt syrup: 56 grams (2 tablespoons + 2 teaspoons) OR 13 grams (1 tablespoon) brown sugar and 42 grams (2 tablespoons) honey

Egg: 1, large (optional)

Everything bagel topping, sesame seeds, poppy seeds, or seeds of your choice: 47 grams (1/3 cup) (optional)

Water: 2053 grams (+9 cups)

OPTIONAL EGG SANDWICH FILLING

King Arthur Unbleached Bread Flour: 1 tablespoon

Salt: 1/2 teaspoon

Black pepper: to taste

Milk: 57 grams (1/4 cup)

Eggs: 5, large

Cheese: 85 grams (3/4 cup) shredded cheese; or 4 cheese slices, 3" to 3 1/4" square

Cream cheese: 70 grams (1/3 cup), room temperature

Everything bagel topping: for sprinkling



EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with dough hook attachment (recommended)

Bench scraper and bowl scraper, recommended

Plastic wrap

Parchment paper or silicone baking mat

Baking sheet

Non-stick pan spray

Wide, shallow pot

Slotted spoon or spider

Pastry brush (optional)

If making the optional egg sandwich packets, you will also need the following:

9" x 13" pan

Blender or whisk and medium bowl