



NON-DIASTATIC Malt Powder

A sweet derivative of roasted barley. Used to produce shiny crusts on the country's best — New York bagels. Boil bagels in a mixture of 2 tablespoons powder and 2 quarts water. Add 1 to 2 tablespoons to whole grain bread recipes for added flavor and higher rise.

Ⓢ NET WT 16 OZ (1 LB) 454g

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

Bagels

Dough

1 tablespoon (9g) instant yeast
4 cups (482g) King Arthur
Unbleached Bread Flour
2 teaspoons salt
1 tablespoon (14g) King Arthur
Non-Diastatic Malt Powder
1 1/3 cups (303g) lukewarm water

Water bath

2 quarts (1814g) water
2 tablespoons (28g) King Arthur
Non-Diastatic Malt Powder
1 tablespoon (14g) granulated sugar

Combine all dough ingredients and knead vigorously for 10 minutes (using electric mixer) or up to 15 minutes kneading by hand. Dough will be quite stiff.

Place in lightly greased bowl, cover, and let rise 1 to 1 1/2 hours, until noticeably puffy though not necessarily doubled in bulk.

Lightly grease two baking sheets, or line with greased parchment. Divide dough into eight pieces for large bagels, or 12 pieces for standard-size bagels.

Roll into smooth, round balls. Place on prepared baking sheet. Cover and let rest 30 minutes.

Bring water, malt, and sugar to simmer in large, wide-diameter pan. Preheat oven to 425°F.

Poke hole through center of each ball, then twirl on your finger to stretch hole to 1 1/2" to 2" in diameter.

Transfer 3 or 4 bagels to simmering water. Increase heat, if necessary, to bring back to gently simmering boil. Cook for 2 minutes, carefully flip, and cook 1 minute more. Place on baking sheet. Repeat with remaining bagels, dividing bagels evenly between baking sheets.

Bake 20 to 25 minutes or until deep brown, turning over after 15 minutes for best shape. Remove from oven and cool completely on rack.

Yield: 8 to 12 bagels.

Nutrition Facts

57 servings per container

Serving size 1 tbsp (8g)

Amount per serving

Calories 30

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 7g 3%

Dietary Fiber 0g 0%

Total Sugars 5g

Includes 5g Added Sugars 10%

Protein 1g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 30mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: BARLEY MALT EXTRACT.

King Arthur Baking Company, Inc.
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

**DO NOT EAT RAW FLOUR,
DOUGH, OR BATTER.**

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