

100% EMPLOYEE OWNED



NON-DIASTATIC Malt Powder



The key to golden-brown bagels.

© NET WT 16 OZ (1 LB) 454g

Non-Diastatic Malt Powder

Boil bagels in a mixture of 2 tablespoons Non-Diastatic Malt Powder and 2 quarts of water. Or, add 1 to 2 tablespoons to whole grain bread recipes for added flavor and higher rise.

Bagels MAKES 12 BAGELS

DOUGH

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

WATER BATH

- 2 quarts (1814g) water
- 2 tablespoons (18g) Non-Diastatic Malt Powder
- 1 tablespoon (14g) granulated sugar

DIRECTIONS

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. Divide dough into 12 pieces. Roll into balls. Place on prepared baking sheet. Cover and let rest 30 minutes.

Bring water, Non-Diastatic Malt Powder, 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. Cool completely on rack.

BEST IF USED BY:

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.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

**BAKER'S
HOTLINE**

855-371-BAKE (2253)

KingArthurBaking.com/bakers-hotline

100322E101A

211855

