

> 100% EMPLOYEE OWNED <



## CLASSIC CHEWY BAGEL MIX KIT

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### FRESH, CHEWY BAGELS

KIT INCLUDES BAGEL MIX, GLAZE, AND YEAST PACKET

You don't have to leave your house for great bagels! With just a few ingredients, you can enjoy bagels with a crisp crust and chewy interior in about an hour. Delicious on their own or perfect for breakfast sandwiches.

### YOU'LL NEED

#### DOUGH

1 1/4 CUPS (284g) WATER, HOT (115°F TO 125°F) Use water that's hot from the tap, not boiling.

#### TOPPING

1/2 CUP (113g) WATER, COOL  
 1-2 TABLESPOONS (10g TO 20g) FLAKY SEA SALT, SEEDS, OR EVERYTHING BAGEL SEASONING, OPTIONAL

### BAKING WITH JOY SINCE 1790

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#### MIX IT UP WITH CREAM CHEESE-STUFFED BAGEL POCKETS



Create chewy, golden bagel pockets filled with tangy cream cheese — ideal for on-the-go breakfasts or sharing with friends!  
For the recipe: [BakeWithUs/MixItUp](#)

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## CLASSIC CHEWY BAGEL MIX KIT



READY IN 1 HOUR

JUST ADD WATER

MAKES 8 BAGELS

NET WT 19 OZ (1 LB 3 OZ) 538g

### Nutrition Facts

8 servings per container  
Serving size 1/8th of mix (67g)

Amount per serving  
**Calories 240**

|                               | % Daily Value* |
|-------------------------------|----------------|
| <b>Total Fat</b> 1g           | 1%             |
| Saturated Fat 0g              | 0%             |
| Trans Fat 0g                  |                |
| <b>Cholesterol</b> 0mg        | 0%             |
| <b>Sodium</b> 530mg           | 23%            |
| <b>Total Carbohydrate</b> 47g | 17%            |
| Dietary Fiber 2g              | 7%             |
| Total Sugars 2g               |                |
| Includes 2g Added Sugars      | 4%             |
| <b>Protein</b> 9g             |                |
| Vitamin D 0mcg                | 0%             |
| Calcium 20mg                  | 2%             |
| Iron 1.3mg                    | 8%             |
| Potassium 120mg               | 2%             |

\*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:** BAGEL MIX: KING ARTHUR BREAD FLOUR (UNBLEACHED HARD RED WHEAT FLOUR, ENZYME), INACTIVE YEAST, SEA SALT, BROWN SUGAR. GLAZE MIX: BROWN SUGAR, WHEAT STARCH, SEA SALT. YEAST PACKET: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
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For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/Allergen-Program](#)

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

### DIRECTIONS

- 1. COMBINE** the included yeast and the mix in a large bowl. Add hot water, then stir to form a firm, shaggy dough. If dough seems dry or stiff, add additional water 1 teaspoon at a time.
- 2. KNEAD** dough in the bowl by folding it over onto itself until bouncy and smooth, 3 to 4 minutes. Cover and let rest for 15 minutes. Meanwhile, preheat oven to 425°F. Grease a piece of parchment and place it on a baking sheet; if not using parchment, grease the baking sheet directly.
- 3. WHISK** cool water and glaze packet in a medium bowl.
- 4. DIVIDE** dough into eight pieces (about 100g each), roll into balls (2 1/4" in diameter), and shape into bagels by poking a hole in the center then stretching until it is 2" wide. Dip both sides of bagels into glaze, scraping against side of bowl to remove excess. Space evenly on prepared baking sheet. Sprinkle with flaky sea salt, seeds, or everything bagel seasoning, if desired. Cover and let rest for 25 minutes, until puffy.
- 5. BAKE** for 20 to 25 minutes, until well browned. Transfer bagels, still on parchment (if using), onto a rack to cool completely before serving.

**Storage instructions:** Store airtight at room temperature for 2 to 3 days. Freeze for up to 1 month.

### NEED A LITTLE HELP?

Scan the QR code for step-by-step tips, from kneading to baking to the perfect final touch.



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BEST IF BAKED BY:



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