

Chewy Everything Bagels

YIELD: 6 BAGELS

High-gluten flour gives these bagels their classic chew, while bagel molds make boiling and baking a breeze.

INGREDIENTS

STARTER

1 cup (120g) King Arthur High-Gluten Flour
½ cup (113g) water, cool
pinch of SAF Red Instant Yeast

DOUGH

2 cups (240g) King Arthur High-Gluten Flour
½ cup (113g) water, lukewarm
1½ teaspoons Non-Diastatic Malt Powder
1 teaspoon SAF Red Instant Yeast
1 teaspoon table salt

TO FINISH

1 tablespoon (9g) Non-Diastatic Malt Powder,
for water bath
Everything Bagel Topping or seeds of your
choice, for topping

INSTRUCTIONS

1. **For the starter:** In a small bowl, combine all starter ingredients. Cover and let rest at room temperature overnight.
2. **For the dough:** In the bowl of stand mixer fitted with dough hook, combine the starter and all dough ingredients. Mix on medium speed until a smooth, elastic dough forms, 8-10 minutes.
3. Cover and let rise until noticeably puffy, about 45 minutes.
4. Divide risen dough into 6 pieces (about 100g each) and form into balls. Poke a hole in center of each and stretch until hole is 2"-3" wide.
5. Place bagels in lightly greased Bagel Molds, pressing down to base of molds. Set molds on a parchment-lined baking sheet, cover, and let rest for 30 minutes. The bagels won't rise much, but you should see some expansion.
6. Meanwhile, preheat oven to 425°F with rack in center. Pour water to a depth of 1" into a large pot; add malt powder. When bagels are nearly done rising, bring water to a simmer.
7. Working in batches of 2 or 3, place bagels, still on their molds, into pot, cover, and steam for 2 minutes. Remove bagels and molds from pot and return to baking sheet, still on molds. Sprinkle with Everything Bagel Topping.
8. Bake for 22-24 minutes, until deep golden brown. Remove from oven, let cool 5 minutes, then unmold bagels and transfer to a wire rack to cool completely.
9. Store tightly wrapped at room temperature for several days; freeze for longer storage.



NEW CHEWY EVERYTHING BAGEL BUNDLE

Bundles make baking easy! We've gathered the essentials for creating our Chewy Everything Bagels at home: Bagel Molds, High-Gluten Flour, SAF Red Instant Yeast, Non-Diastatic Malt Powder, and our Everything Bagel Topping. #213874 **\$70.75**

