



welcomes you to

Baking Foundations: Homemade Bagels

with Pastry Chef Katie Rosenhouse

Homemade Bagels

Yield: 8 bagels

Ingredients:

1 (2 ¼-ounce) packet instant yeast

1 ½ cups lukewarm water

3 ¾ cups bread flour

2 teaspoons granulated sugar

2 ½ tsp. kosher salt

1 tablespoon dark brown sugar

1 teaspoon baking soda

1 large egg white

Toppings, as desired

Procedure:

1. In the bowl of a stand mixer fitted with a hook attachment, stir to combine the yeast and lukewarm water.
2. Add flour, sugar, and salt; knead until dough is smooth and supple, about 8 to 10 minutes.
3. Remove bowl from mixer; cover with plastic wrap and let dough rise at room temperature for 1 ½ to 2 hours or until doubled in size.
4. Line a standard baking sheet with parchment paper and coat with cooking spray.
5. Transfer dough to a clean surface and divide into 8 equal sections.
6. Use your hands to roll each section into a 10-inch-long rope tapered on both ends.
7. Link the ends of each rope to create a ring. Place your hand inside the ring and roll against the table to seal the seam.
8. Transfer all rings back to the baking sheet; cover and set aside.
9. Preheat oven to 450 F.
10. Bring a pot with at least 3 inches of water to a simmer.
11. Add brown sugar and baking soda and stir to combine. Reduce heat to low.
12. Add a few bagels at a time to the simmering liquid, cooking on one side for 1 minute, then flipping and cooking for 30 seconds. Repeat with remaining bagels, transferring them back to the baking sheet after boiling.
13. Brush the egg white over the bagels and top as desired.
14. Bake for 20 to 25 minutes on the center rack until they're a deep golden brown.
15. Serve warm.

Stay in touch! Follow us on IG [@learnwithmichaels](#) and tag [#makeitwithmichaels](#) with a photo of what you made in class!