Bagels

BREADS & DOUGHS

YIELD
8 bagels (≈105 g dough each)

ACTIVE
45 min

TOTAL
≈2 h 15 min

OVEN
425 °F (218 °C)

EQUIPMENT
Wide pot · Sheet pan + parchment · Scale

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Bread flour	500 g	4 cups	Put the flour, sugar, yeast, water and salt in the mixer bowl. Mix, then knead with the hook until smooth and elastic, ≈10 min. The dough will be stiff.
	White sugar	23 g	2 tbsp	
	Instant yeast	10 g	1 tbsp	
	Water, *90 °F (32 °C)*	297 g	1¼ cups	
	Salt	6 g	1 tsp	
2				Cover the bowl. Let the dough rise until roughly doubled, ≈1 h.
3				Preheat oven to 425 °F (218 °C). Line the sheet pan with parchment. Bring a wide pot of water to a boil.
4				Divide the dough into 8 pieces (≈105 g each). Roll each into a tight ball.
5				Poke a hole through the center of each ball and stretch it to ≈2 in across.
6				Boil the bagels in the pot, a few at a time, 1–2 min, flipping halfway. Lift them out and drain.
7				Bake on the lined sheet until deep golden, ≈20 min.