The Cooking Dish Bagels

I really love bagels, but I never buy them from the grocery store. The ones I like always seem to be too expensive for a half-dozen to justify the purchase. For a fraction of the cost, you can make these delicious bagels and add whatever ingredients you want. I love these bagels, especially when they're right out of the oven and spread with a layer of cream cheese.

INGREDIENTS

ORIGINAL
- **2** tablespoons yeast
- **1 ½** cups water, warm (110°F-115°F)
- **2** tablespoons sugar
- **1 ½** teaspoons salt
- **1** tablespoon olive oil
- **4** cups bread flour

CINNAMON RAISIN
- **1** tablespoon sugar
- **1** tablespoon honey
- **2** tablespoons ground cinnamon
- **1 ½** cups raisins, loosely packed

ORANGE CRANBERRY
- **3** tablespoons orange zest
- **1 ½** cups dried cranberries, loosely packed
- **¼** teaspoon nutmeg

GARLIC ONION
- **¼** cup onion, dried & chopped
- **1 ½** tablespoons butter, melted
- **1** egg yolk
- **3** garlic cloves, minced

Preparation
- Start to finish: 2 Hours

Equipment
- Cookie sheet
- Cooling rack
- Measuring cups
- Measuring spoons
- Mixing bowl
- Tongs

METHOD

ORIGINAL RECIPE

1. In a large bowl, mix together the yeast and water. Let yeast and water sit for 5-10 minutes.

2. Add sugar, salt, and olive oil. Stir together until the sugar and salt is dissolved.

3. Add bread flour and knead the mixture together in the bowl until flour is incorporated.

4. Remove dough from bowl and finish kneading on counter until dough is uniform and smooth. The dough should be slightly elastic.

5. Cut dough in half and roll both halves into long dough logs. Allow dough to rise for 20 minutes.

6. Place hand palm-down on dough, and wrap dough around hand. Once it's around your hand, pinch it off from the rest of the log. Squeeze the tips together and quickly roll to form the bagel circle. Repeat until both logs have been rolled into circles.

7. Let bagels rise for another 20 minutes. In the mean time, preheat oven to 450°F and prepare a large pan or pot of boiling water. Also, dust a cookie sheet or stone with cornmeal.

8. After the water is boiling, place the bagels in the boiling water and boil on each side for 1 minute. Remove from water and allow excess water to drip off (or you can place it on a drying rack for 1 minute). Once access

water is off the bagels, place them on the cornmeal-dusted cookie sheet (sides can be touching if needed).
9. Bake bagels on one side for 10 minutes. Flip bagels over and bake for another 10 minutes or until golden brown on top.
10. Remove from oven, and cool for a few minutes on cooling rack. Enjoy with a cream cheese schmear.

CINNAMON RAISIN
At step 2, replace 1 tablespoon of sugar with a tablespoon of honey.
At step 3, add cinnamon and raisins and then continue with the original recipe.

ORANGE CRANBERRY
At step 3, add orange zest, dried cranberries, and nutmeg and then proceed with the original recipe.

GARLIC ONION
At step 3, add onion. Proceed through step 8, but instead of using cornmeal, lightly grease the cookie sheet with oil or cooking spray.
Follow the modified steps below, starting with step 9.
9. Mince garlic and whip together with melted butter and egg yolk.
10. Bake bagels for 10 minutes on one side, remove from oven and flip bagels over. Using a basting brush, - quickly - cover the tops of the bagels with the garlic, butter, and egg mixture. Place back in oven for another 10 minutes or until golden brown on top.
11. Remove from oven, and cool for a few minutes on cooling rack. Enjoy with a cream cheese schmear.

If you want to add toppings to these bagels, you can easily do so right after pulling them out of the boiling water. Have your sesame seeds, poppy seeds, etc. spread out on a plate and when the access water drips off the bagels, simply press the bagels down onto the seeds. You can also sprinkle them on top, but not as many of them will stick to the bagel.

Source: www.TheCookingDish.com (Chris Mower)   **Course:** Side

Categories: Baked Goods, Breads   **Keywords:** Bagels, Bread, Cinnamon, Raisin, Cranberries

Cuisine: European : Eastern : Polish

(12 servings
1 dozen)