

Bagels in Bread Machine

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If you own a bread machine, you can whip up these traditional soft bagels in a snap!

Ingredients:

Dough:

- 2 tablespoons active yeast
- 3 tablespoons sugar
- 1 tablespoon kosher salt
- 4 ½ cups bread flour
- 1 ½ cups warm water

For cooking:

- 1 gallon water
- 1 tablespoon sugar

Directions:

- 1) Place dough ingredients in bread machine as directed in manufacturer's instructions. Set bread machine on dough cycle.
- 2) When bread machine signals, remove dough from machine; transfer to well-floured surface. Cut dough into 8 equal pieces; shape each into round donut shapes. Cover and allow to rest 20 minutes.
- 3) Preheat oven to 475°F. Combine water and sugar in a large pot; bring to a boil over high heat.
- 4) Place bagels on a parchment-covered baking sheet; place in oven and cook 5 minutes, turning after 3 minutes. Remove bagels from oven; reduce temperature to 350°F.
- 5) Gently place bagels into boiling water, 3 at a time, for 5 minutes; remove and place on paper towels. Repeat with remaining bagels.
- 6) Place all boiled bagels on a lightly greased baking sheet. Place in oven and bake until golden, about 25 minutes. Remove and cool before serving.