

# Egg Bagels

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*Egg bagels are a bit richer in color and sweeter in taste than typical bagels—one try, and you'll be hooked.*

## Ingredients:

8 cups all-purpose flour  
2 cups warm water  
¼ cup olive oil  
4 medium eggs  
2 packets active yeast  
1 tablespoon kosher salt  
1 tablespoon sugar

## Directions:

- 1) Combine all ingredients in a large bowl; knead gently 10 minutes, until thick and sticky. Place mixture in a separate large greased bowl; cover and allow to rise in a warm spot 20 minutes.
- 2) Once risen, punch dough down; divide into 30 round donut-shaped pieces. Place back in greased bowl; cover and allow to rise 15 minutes.
- 3) Meanwhile, bring a large bowl of water to a boil. Preheat oven to 450°F. Lightly grease two large baking sheets.
- 4) Drop risen bagel pieces into water in small batches; cook each batch 3 minutes and remove to paper towels to dry.
- 5) Place boiled bagels on prepared baking sheets. Bake until golden, about 25 minutes. Cool and serve.