

Homemade Bagels

Classic, chewy bagels with a burnished, golden crust from a quick honeyed water bath and egg wash, delivering a dense, satisfying crumb and bakery-fresh flavor at home.

Ingredients

- 1 1/2 cups (360 ml) water (warm (100–110°F / 38–43°C))
- 2 3/4 teaspoons yeast (instant or active dry)
- 4 cups (520 g) bread flour (spooned & leveled; plus more for work surface and hands)
- 1 tablespoon sugar (granulated or packed light/dark brown; or barley malt syrup)
- 2 teaspoons salt
- as needed nonstick spray (for coating bowl (optional))
- 2 teaspoons olive oil (for coating bowl (optional alternative to spray))
- 1 egg white (beaten with 1 tablespoon water (egg wash))
- 1 tablespoon water (for egg wash)
- 2 quarts water (for boiling)
- 1/4 cup (60 g) honey (for boiling; or barley malt syrup)

Instructions

1. Prepare the dough: In the bowl of a stand mixer fitted with a dough hook, whisk warm water and yeast. Cover and let sit 5 minutes.
2. Add the flour, sugar, and salt. Mix on low speed for 2 minutes (dough will be very stiff).
3. Knead 6–7 minutes in the mixer or by hand on a lightly floured surface until the dough is soft and slightly tacky. If sticky, add flour 1 teaspoon at a time. Dough should slowly bounce back when poked and pass the windowpane test.
4. Grease a large bowl with nonstick spray or olive oil. Place dough in the bowl, turn to coat, cover, and let rise at room temperature until doubled, 60–90 minutes.
5. Line two large baking sheets with parchment paper or silicone baking mats.
6. Shape the bagels: Punch down dough to release air. Divide into 8 equal pieces, shape each into a ball, poke a hole through the center, and gently stretch to a 1.5–2 inch hole. Loosely cover and rest while preparing the water bath.
7. Preheat oven to 425°F (218°C).
8. Water bath: In a wide pot, combine 2 quarts water and honey. Bring to a boil, then reduce heat to medium-high.
9. Boil bagels 2–4 at a time for 1 minute per side. Remove with a slotted spoon.
10. Brush tops and sides with egg wash.
11. Bake: Arrange 4 bagels per prepared sheet. Bake 20–25 minutes, rotating pans halfway, until dark golden brown.

12. Cool on the baking sheets for 20 minutes, then transfer to a wire rack to cool completely. Slice, toast, and serve.
13. Storage: Store tightly covered at room temperature for a few days or refrigerate up to 1 week. Baked bagels freeze up to 3 months.

Tags: Bread, Bagels, Breakfast, Yeasted, Baking, Homemade

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