Homemade Sourdough Bagels

Prep: 25 minutes (plus 8–12 hours fermentation and 1–4 hours proofing) • Cook: 30 minutes

Chewy, crusty, and gently tangy bagels made with naturally leavened dough, boiled for shine and bite, then baked to a burnished golden finish.

Ingredients

• 1/2 cup sourdough starter (bubbly and active)

• 1 cup water

• 2 tablespoons honey

• 2 teaspoons salt

• 4 cups all-purpose flour (unbleached)

• 2 quarts water (for boiling)

• 1 tablespoon baking soda (for boiling)

• 1 tablespoon brown sugar (for boiling)

Instructions

1. Add sourdough starter, water, honey, salt, and 2 cups of the flour to a stand mixer; mix on low until it comes together, about 10 minutes. The dough will be stiff.

2. Add the remaining flour, 1/2 cup at a time, and knead with a dough hook until the dough is smooth and pliable.

3. Cover the dough with a wet tea towel, plastic wrap, or beeswax wrap and ferment at room temperature for 8–12 hours.

4. Divide the dough into 8 equal pieces. Roll into balls, flatten slightly, poke a hole in the center with your finger, and gently stretch to widen.

5. Cover and let rise in a warm spot until puffy, 1–4 hours.

6. Preheat the oven to 425°F and line a baking sheet with parchment paper.

7. Bring 2 quarts of water to a boil in a large pot. Add the baking soda and brown sugar.

8. Using a slotted spoon, gently add the bagels to the boiling water; boil for 1 minute, flip, and boil for 1 more minute.

9. Remove, shake off excess water, and dip into desired toppings if using. Place on the prepared baking sheet.

10. Bake 20–25 minutes, or until golden on top. Cool slightly before serving.

Tags: Sourdough, Bagels, Bread, Breakfast, Baking