

## GOLDEN EGG BAGELS

1 ¼ cups water  
4 teaspoons yeast  
2 eggs – beaten  
1 tablespoon oil  
1 ½ tablespoons sugar  
1 ½ teaspoons kosher salt  
4 ½ - 5 ½ cups bread flour

### **Kettle water:**

6 quarts water  
½ teaspoon kosher salt  
1 tablespoon sugar

**Topping:** Sesame or poppy seeds

**Egg wash:** 2 beaten egg whites

Whisk together water, yeast, eggs, oil, sugar and one cup of flour. Stir in salt and most of remaining flour. Knead 8 – 10 minutes until dough is stiff and smooth.

Cover and let rest on a board about 15 minutes.

Meanwhile, line one large baking sheet with a kitchen towel and another with baking parchment. Fill a large soup pot or Dutch oven three quarters full with water, sugar and salt. Bring water to a boil.

Preheat oven to 425 F.

Deflate dough. Divide into 12 sections. Form into 10 inch strips and then form these into bagel rings on a plain cookie sheet. Let rise 15 to 20 minutes. Bagels should have a “half proof” – they should appear puffy.

Boil bagels about 1 ½ minutes each, turning over once. Let dry on a towel lined baking sheet then place on parchment lined baking sheet. Leave plain, glaze with beaten egg white or simply top with sesame or poppy seeds.

Bake until done – 15 to 20 minutes, turning bagels once. If you have a baking stone, finish bagels on the stone directly.

Let cook about 10 minutes and enjoy warm, or cool and then toast and enjoy!