

## Sourdough Bagels (LittleSpoonFarm.com)

### To Make Active Sourdough

1 T. (15g) sourdough starter  
1/3 c. + 1 T. (50g) all-purpose flour  
3½ T. (50g) water

### Bagel Dough

½ c. (100g) active sourdough starter  
1 c. + 1 T. (255g) water  
2 T. (40g) honey or sugar  
2 t. (10g) salt  
4 c. + 2 T. (500g) bread flour

### Water Bath

6 c. water  
1 T. sugar

### Optional Toppings

Sesame seeds  
Everything Bagel Seasoning  
Salt  
Poppy seeds  
Shredded cheese

### Instructions:

#### Feed sourdough starter

1. 12 hours before add the ingredients to make ½ c. (100g) of active sourdough starter. Stir until combined, loosely cover the jar and let the starter rise at room temperature. Let double in size.

#### Make the dough

2. In the bowl of a stand mixer, stir together the starter, water, honey and salt with a spatula. Add the bread flour and use your hands to bring the

ingredients together as best as possible. The dough will be very stiff. Place the dough hook on the mixer and mix the dough on the lowest speed for 6-7 minutes. Cover the bowl and let rest at room temperature for 8-12 hours. (see notes for cinnamon raisin bagels)

3. Line a baking sheet with parchment paper. Turn the dough out onto a clean work surface and divide into 8 equal pieces. Shape each piece into a ball. To shape the bagel, place a dough ball on the surface in front of you and use your thumb to poke a hole straight down through the middle of the dough. Pick the bagel dough up, gently shape the ring and place on the parchment paper. Repeat with the remaining dough balls. Cover the dough with a towel and let rise for 30-60 minutes or until puffy.
4. Preheat the oven to 425° making sure that the oven rack is in the center position. Bring the water bath to a boil in a large stockpot. Once the bagels have finished rising, boil them for 2 minutes on each side (only boil 3-4 at a time, making sure not to crowd the pot)
5. Use a mesh strainer to remove the bagels and let rest on the parchment paper until cool enough to handle. Once cool enough, dip one side into your choice of toppings and place back on parchment paper.
6. Bake the bagels for 25-28 minutes or until golden brown.

#### Notes:

- Cinnamon Raisin Bagels: add 2 T. of ground cinnamon to the dry ingredients. After kneading the dough, add  $\frac{3}{4}$  c. of raisins and knead them into the dough to distribute evenly.
- To freeze: let bagels cool completely. Wrap bagels individually in plastic wrap and place in a freezer safe container.