

Bagel

Learn to make authentic homemade bagels with our step-by-step recipe. Perfectly chewy interior, crispy crust - better than bakery bagels!

4h

PREP

40 min

COOK

4h 40min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup flour
- 1 tsp yeast
- 2 cup water
- 1 tbsp olive oil
- 1 tbsp granulated sugar
- 1 tbsp maple syrup
- 1 tsp salt
- 2 tsp baking soda

Instructions

1 Activate the yeast

Combine 1/2 cup warm water (40-43°C/105-110°F) with 1 tablespoon sugar and 1 teaspoon active dry yeast in a small bowl. Stir gently and let stand for 10 minutes until the mixture becomes foamy and doubles in volume.

2 Make the dough

Whisk together 2 cups bread flour, 1 teaspoon salt, and 1 tablespoon malt powder in a large mixing bowl. Create a well in the center and pour in the activated yeast mixture.

3 Gradually add the remaining 1 1/2 cups warm water while mixing with a wooden spoon until a shaggy dough forms. The dough should be slightly sticky but hold together.

4 Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic. The dough should spring back when poked and feel slightly tacky but not stick to your hands.

- 5 Oil a large bowl with 1 tablespoon vegetable oil and place the dough inside, turning to coat all surfaces. Cover tightly with plastic wrap and let rise in a warm place for 90 minutes until doubled in size.
- 6 **Shape the bagels**

Punch down the dough and turn onto a clean work surface. Divide into 8 equal portions using a bench scraper or knife. Roll each portion into a smooth ball.
- 7 Roll each ball into an 8-inch rope, then wrap around your hand to form a ring. Overlap the ends by 1 inch and pinch firmly to seal, creating a hole about 2 inches wide in the center.
- 8 Place shaped bagels on parchment-lined baking sheets dusted with cornmeal, spacing them 2 inches apart. Cover with damp kitchen towels and let rise for 1 hour until slightly puffed.
- 9 **Prepare for baking**

Preheat oven to 220°C/425°F. Fill a large pot with water, add 1 tablespoon honey and 2 teaspoons baking soda, and bring to a gentle simmer over medium-high heat.
- 10 **Boil the bagels**

Working in batches of 2-3, carefully lower bagels into simmering water using a slotted spoon. Boil for 90 seconds, flip, then boil for another 90 seconds until they float and look slightly puffed.
- 11 **Bake the bagels**

Remove boiled bagels with a slotted spoon and place on parchment-lined baking sheets. Bake for 20-25 minutes, rotating pans halfway through, until deep golden brown and hollow-sounding when tapped.
- 12 Transfer bagels to wire racks and cool completely for at least 1 hour before slicing or storing. The crust should be crispy and the interior chewy when fully cooled.

Tips

Use bread flour instead of all-purpose flour for the proper gluten development that creates bagels' characteristic chewy texture.

Test yeast activation by ensuring the mixture becomes frothy and doubles in volume within 10 minutes - inactive yeast will ruin the entire batch.

Keep the dough slightly sticky rather than completely smooth during kneading, as bagel dough should be firmer than regular bread dough.

Add honey or malt syrup to the boiling water to enhance browning and create that classic glossy finish.

Boil bagels for 60-90 seconds per side for thinner crusts, or 2-3 minutes per side for thicker, chewier crusts.

Use parchment paper dusted with cornmeal to prevent sticking during the final proofing and transfer to boiling water.

Rotate the baking sheet halfway through baking to ensure even browning on all bagels.

Cool completely on wire racks before slicing to prevent the interior from becoming gummy.