

# Homemade Bagel Recipe

## Ingredients:

### Small (6):

¾ cup milk (or water)  
1 tbs. honey  
1 tsp. salt  
2 cups flour  
1 tsp. yeast

### Medium (9):

1 ¼ cup milk (or water)  
1 ½ tbs. honey  
1 ½ tsp. salt  
3 cups flour  
1 ½ tsp. yeast

### Large (12):

1 ½ cups milk (or water)  
2 tbs. honey  
2 tsp. salt  
4 cups flour  
2 ½ tsp. yeast

## Instructions:

Combine all ingredients in a large mixing bowl; mix together. Knead once, then let dough rise for 20 minutes. When dough has risen, break into appropriate number of pieces. Roll each piece into a rope and make it into a circle, pressing the ends together. It may be necessary to wet one end to make it stick together. Place the bagels on a well greased baking sheet, cover and let rise for another 15 -20 minutes. While the bagels are rising, bring about two inches of water to a slight boil in a nonaluminum pan. Carefully lower about three or four bagels at a time into the water, cooking for about 30 seconds on each side. Remove bagels and drain on a towel, then put them back on the greased baking sheet and bake in a 500° oven for 12 minutes.

Variations (note: all variations are for the large recipe—adjust for smaller batches):

**Cinnamon raisin:** add about a cup of raisins and 1 tsp. cinnamon (or cinnamon maple sprinkles) before mixing all the ingredients together. If desired, increase honey a tiny bit.

**Blueberry:** add about a cup of dried blueberries, ½ tsp. of cinnamon and ¼ tsp. of vanilla. If desired, increase honey a tiny bit.

**Cheese onion:** add about 2 tbs. dried minced onion and ½ cup of cheese to dough; top with more cheese and onions just after boiling.

**Italian:** add about 1 tsp. each of basil, oregano, rosemary and garlic and about ½ cup of dried tomatoes. Sprinkle more herbs or parmesan cheese on top just after boiling if desired.

**Honey oat:** add about 1 cup of oats to dough before mixing and increase honey if desired. Sprinkle a few more oats or some sesame seeds on top just after boiling.

Be creative and come up with your own variations by adding various things to the dough and sprinkling different things on top!

