

Bagels in the Zojirushi

- 1-1/4 cups (300mL) water
- 3-3/4 cups (480g) bread flour
- 2 Tbsp. (23.2g) sugar
- 1 tsp. (5.6g) salt
- 1-1/2 tsp. (4.2g) active dry yeast
- Egg yolk and water
- Optional: Poppy Seeds, Sesame Seeds, Onion, Garlic Chips/Powder, Cheddar Cheese



1

Follow basic steps 1-7 for making dough (see page 16 for BBCC-X20 model and page 17 for BB-CEC20 model).



2

Remove dough from the Baking Pan and divide into 10 equal portions. Shape each dough into a ball, place on greased baking pan, cover with a cloth and allow to rest for 20 minutes.



3

Take each dough ball and use thumb to make a 1-1/2 inch hole in the center.



4

Cut 10 sheets of parchment paper, place on a baking sheet, and place dough ball onto each parchment paper. Lightly spray water on the dough and allow to rise at 95°F for 30 to 40 minutes, or until size doubles.



5

Bring 3 quarts of water to a boil, place dough from Step 3 in the boiling water along with the parchment paper, and boil each side for 30 seconds. The parchment paper will come off during boiling.



6

Grease baking pan, place dough from Step 4 and brush lightly with egg yolk and water mixture.



7

Sprinkle with poppy or sesame seeds, diced onion, garlic chips, or shredded cheddar cheese if desired.



8

Bake at 350°F to 400°F for 15 to 20 minutes.

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