



Homemade Bagels Recipe



Author: [Sally](#) Prep Time: 2 hours, 10 minutes

Cook Time: 25 minutes Total Time: 3 hours Yield: 8 bagels

Make fresh bagels right at home with this tested dough recipe. Don't skip the water bath and egg wash—both provide an extra chewy and golden brown crust.

Ingredients

1 and 1/2 cups (360ml) **warm water** (between 100-110°F, 38-43°C)

2 and 3/4 teaspoons instant or active dry **yeast***

4 cups (520g) **bread flour** ([spooned & leveled](#)), plus more for work surface and hands*

1 Tablespoon **granulated sugar** or packed light or dark **brown sugar** (or barley malt syrup)*

2 teaspoons **salt**

coating the bowl: nonstick spray or 2 teaspoons **olive oil**

egg wash: 1 **egg white** beaten with 1 Tablespoon **water**

For Boiling

2 quarts **water**

1/4 cup (60g) **honey** (or barley malt syrup)*

Cook Mode Prevent your screen from going dark

Instructions

- 1 **Prepare the dough:** Whisk the warm water and yeast together in the bowl of your stand mixer fitted with a dough hook attachment. Cover and allow to sit for 5 minutes. ***If you don't have a stand mixer**, simply use a large mixing bowl and mix the dough with a wooden spoon or silicone spatula in the next step.
- 2 Add the flour, brown sugar, and salt. Beat on low speed for 2 minutes. The dough is very stiff and will look somewhat dry.
- 3 **Knead the dough:** Keep the dough in the mixer and beat for an additional 6-7 full minutes, or knead by hand on a lightly floured surface for 6-7 full minutes. (If you're new to bread-baking, my [How to Knead Dough](#) video tutorial can help here.) If the dough becomes too sticky during the kneading process, sprinkle 1 teaspoon of flour at a time on the dough or on the work surface/in the bowl to make a soft, slightly tacky dough. Do not add more flour than you need because you do not want a dry dough. After kneading, the

dough should still feel a little soft. Poke it with your finger—if it slowly bounces back, your dough is ready to rise. You can also do a “windowpane test” to see if your dough has been kneaded long enough: tear off a small (roughly golfball-size) piece of dough and gently stretch it out until it’s thin enough for light to pass through it. Hold it up to a window or light. Does light pass through the stretched dough without the dough tearing first? If so, your dough has been kneaded long enough and is ready to rise. If not, keep kneading until it passes the windowpane test.

- 4 Lightly grease a large bowl with oil or nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the dough to rise at room temperature for 60–90 minutes or until double in size.
- 5 Line two large baking sheets with parchment paper or silicone baking mats.
- 6 **Shape the bagels:** When the dough is ready, punch it down to release any air bubbles. Divide the dough into 8 equal pieces. (Just eyeball it—doesn’t need to be perfect!) Shape each piece into a ball. Press your index finger through the center of each ball to make a hole about 1.5 – 2 inches in diameter. Watch video below for a visual. Loosely cover the shaped bagels with kitchen towel and rest for a few minutes as you prepare the water bath.
- 7 Preheat oven to 425°F (218°C).
- 8 **Water bath:** Fill a large, wide pot with 2 quarts of water. Whisk in the honey. Bring water to a boil, then reduce heat to medium-high. Drop bagels in, 2-4 at a time, making sure they have enough room to float around. Cook the bagels for 1 minute on each side.
- 9 Using a pastry brush, brush the egg wash on top and around the sides of each bagel. Place 4 bagels onto each lined baking sheet.
- 10 Bake for 20–25 minutes, rotating the pan halfway through. You want the bagels to be a dark golden brown. Remove from the oven and allow bagels to cool on the baking sheets for 20 minutes, then transfer to a wire rack to cool completely.
- 11 Slice, toast, top, whatever you want! Cover leftover bagels tightly and store at room temperature for a few days or in the refrigerator for up to 1 week.

Notes

- 1 **Overnight Make Ahead Instructions:** Prepare the dough through step 4, but allow the dough to rise overnight in the refrigerator instead of at room temperature for 60–90 minutes. The slow rise gives the bagels wonderful flavor! In the morning, remove the dough from the refrigerator and let the dough rise for 45 minutes at room temperature. Continue with step 5. I don’t recommend shaping the bagels the night before as they may puff up too much overnight.
- 2 **Freezing Make Ahead Instructions:** Baked bagels freeze wonderfully! Freeze them for up to 3 months, thaw overnight in the refrigerator or at room temperature, then warm to your liking. You can also freeze the bagel dough. After punching down the dough in step 6, wrap the dough tightly in plastic wrap, then a layer of aluminum foil. Freeze for up to 3 months. Thaw overnight in the refrigerator, then punch the dough down again to release any air bubbles. Continue with the rest of step 6.

- 3 **Special Tools** (affiliate links): [Stand Mixer](#) | [Baking Sheets](#) | [Parchment Paper](#) or [Silicone Baking Mats](#) | Large Pot (such as a large 5.5 quart [dutch oven](#)) | [Pastry Brush](#)
- 4 **Yeast:** Use instant or active dry yeast. If using active dry yeast, the rise time may be up to 2 hours. 1 standard packet is about 2 and 1/4 teaspoons, so you will need a little more than 1 packet of yeast. Reference my [Baking with Yeast Guide](#) for answers to common yeast FAQs.
- 5 **Bread Flour:** Bagels require a high protein flour. Bread flour is a must. Here are all my [recipes using bread flour](#) if you want more recipes to use it up. All-purpose flour can be used in a pinch, but the bagels will taste flimsy and won't be nearly as chewy.
- 6 **Barley Malt Syrup:** This ingredient can be a little hard to find, but truly gives bagels that traditional malty flavor we all know and love. Most natural food stores carry it. I offer alternatives such as brown sugar in the dough and honey in the water bath; I've made bagels with these alternatives AND with barley malt syrup and honestly love both versions.
- 7 **Bread Machine:** Place the dough ingredients into the pan of the machine. Program the machine to dough or manual, then start. After 9-10 minutes, the dough will be quite stiff. Allow the machine to complete its cycle, then continue with the recipe.
- 8 **Bagel Varieties:** See blog post above for various add-ins and toppings. Note that the toppings are added after the egg wash in step 9. Some readers have used this bagel recipe to make whole wheat bagels by replacing half of the bread flour with whole wheat flour. I haven't tried it, but let me know if you do!
- 9 **Halve or Double:** You can halve this dough recipe by simply halving all of the dough ingredients (do not halve the water or honey for the boiling step). No changes to the recipe instructions. For best taste and texture and to not overwhelm your mixer with excess heavy dough, I do not recommend doubling this dough recipe. Instead, make separate batches of dough.
- 10 Adapted from a mix of recipes I've tried: [King Arthur Flour](#), [Cook's Illustrated](#), and [Complete Book of Breads](#)

Find it online: <https://sallysbakingaddiction.com/homemade-bagels/>