

# Ijade's Homemade Bagels

Homemade bagels have never been so easy to make yourself! No yeast or boiling required!

## Ingredient List:

- 2 cups of all-purpose flour
- 4 tsp baking powder
- ½ tsp salt
- 1 ½ cups of Greek plain yogurt
- Egg white from one egg
- 1 tsp of water
- Sesame seeds (optional)
- Poppy Seeds (optional)
- Flax Seeds (optional)
- Shredded Cheese (optional)

## Instructions:

1. Preheat oven 375 deg F (190C)
2. Line baking sheet with parchment paper.
3. In a small bowl, combine egg white and 1 tsp water. Mix with a fork to loosen egg wash. Set aside.
4. Combine all dry ingredients in bowl and stir with whisk to combine.
5. Add yogurt to dry ingredients.
6. Mix dry and wet ingredients well using a fork, making sure ingredients are well mixed.
7. Using your hands, gather dough into a ball. If it is too dry, add 1 tsp of water and mix again until it comes together.
8. On a lightly floured surface, knead the dough about 10 times and form into a slightly flattened ball.
9. Cut dough into 8 equal pieces.
10. Roll each piece into a log. Shape log into a bagel, overlapping and squeezing the ends together well. **OR**
11. Create a ball of dough and press your thumb right through the middle of the dough to create a hole.
12. Transfer to parchment lined baking sheet. Repeat with remaining dough.
13. Brush bagels with egg wash, making sure to brush around all the edges.
14. Sprinkle toppings over bagels, if desired.
15. Bake for 25 minutes on an upper rack.
16. Transfer to a cooling rack and let cool at least 20 minutes before slicing.
17. Store in a sealed bag for 1-2 day