

Bagels

Use your favorite bread mix from **Weigh 'n Pay**, and use the **dough setting** on your machine. Look for our regular **Bread Machine Instructions**. We also have a recipe for making the **dough by hand**.

At the beep, or after the first rise, remove the dough with floured hands, roll into balls, and then flatten into doughnut shapes, making a hole in the dough with your finger.

Let rise for 25-30 minutes (or in the fridge overnight).

In a large frying pan, boil some water with a few spoons of white sugar. Add the bagels, and **boil on each side** for 4 minutes.

Remove with slotted spoon, and place on greased baking sheet. Sprinkle with your favorite seeds. Bake in a hot oven, 200 Celsius, for approx. 20 minutes.

Serve sliced and toasted under the grill on both sides, with your choice of toppings. We use cream cheese, lox (smoked salmon), capers, lemon, and black cracked pepper.

