

KAYLA'S FAVORITE

INGREDIENTS

- 2 cups warm water
- 1 1/2 tbsp dry active yeast
- 1 tbsp brown sugar
- 4 1/2 cups bread flour
- 2 tsp salt
- 1-2 cups shredded cheddar cheese
- 1 egg
- 2 jalapeños, diced
- Baking soda
- Honey

JALAPEÑO CHEDDAR BAGEL

STEPS

1. In a small bowl, add the warm water, dry active yeast, and brown sugar. Stir to combine and set aside for 5-10 minutes.
2. In a large bowl, add the 4 1/2 cups of bread flour, salt, and 1 cup of the shredded cheese (optional). Combine.
3. Add the yeast mixture to the dry ingredients.
4. Mix by hand until a shaggy dough forms. Pour the contents onto a clean surface and knead by hand for 10 minutes.
5. Knead by pushing the dough, turning and folding it in half. Repeat this for 10 minutes.
6. Allow the dough to rest for 5 minutes.
7. Cut the dough into 8 pieces.
8. Take each portion of dough and knead it into a tight ball. Press your thumb into the center of the ball to create the bagel shape. Place onto a parchment-lined cookie sheet.
9. Cover the cookie sheet with a kitchen towel or plastic wrap and allow the bagels to rise for 20-30 minutes.
10. In a large pot, boil water with some baking soda and honey and preheat the oven to 425°.
11. Once the water is at a boil, carefully drop the risen bagels into the boiling water one by one. You may have to do this in a few batches. (I do 2-3 at a time, depending on size.)
12. Boil the bagels for 1 minute, flip over to the other side, and boil for an additional minute. (I tend to do a little less time.)
13. Using a large slotted spoon or spider strainer, remove the bagels and return to the cookie sheet.
14. Scramble one egg and add a dash of water. Spread this mixture on each boiled bagel. Top each with jalapeños and the rest of the shredded cheese.
15. Bake in the 425° F oven (middle rack) for 15-17 minutes or until golden brown.
16. Allow the bagels to cool on a wire rack. Eat within 3 days or freeze leftovers.