



## Water Bagels (Makes 12 bagels)

1 cake (3/5 oz.) compressed yeast  
2/3 cup lukewarm (80-85°F.) water  
3 cups sifted Heckers or Ceresota Unbleached Flour  
1 ½ tsp. salt  
2 tbsp. sugar  
3 tbsp. oil  
1 egg

Preheat oven to 375°F.

Dissolve yeast in water. Sift dry ingredients together into large bowl. Add yeast, oil and egg. Mix to a smooth dough. Turn out onto floured board; knead about 2 minutes. Place in greased bowl; cover; let rest in warm (80-85°F.) place for 30 minutes, or until nearly doubled. Punch down. Divide into 12 equal pieces. Form into lengths not more than ¾" thick. Pinch ends together. Place on floured baking sheet and slip under broiler for 3 minutes. (This helps set the bagels.) Drop each bagel into rapidly boiling water; cook about 15 minutes. Skim out of water and place on baking sheet. Bake in 375°F. oven for 10 minutes; then increase temperature to 400°F. and bake about 8 minutes or until bagels are brown and crisp.