

# ***BAGEL BITES***

## **Ingredients for Bagel Dough**

1 and 1/2 cups warm water

2 and 3/4 teaspoons instant or active dry yeast

4 cups flour, plus more for work surface and hands

1 Tablespoon packed brown sugar

2 teaspoons salt

## **Day 1 Instructions**

1. Prepare the dough: With a whisk, stir the warm water and yeast together in the bowl of your stand mixer. Cover and allow to sit for 5 minutes.
2. Put on the dough hook attachment to your mixer.
3. Add the flour, brown sugar, and salt. Beat on low speed for 2 minutes. The dough is very stiff and will look somewhat dry.
4. Turn the dough out onto a lightly floured surface. With lightly floured hands, knead the dough for 4-5 minutes. The dough is too heavy for the mixer to knead it!
5. Lightly grease a large bowl with nonstick spray. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with plastic wrap, and refrigerate overnight.

## Day 2 Instructions

### Ingredients for Boiling

2 quarts water

1/4 cup honey

1. Line two large baking sheets with parchment paper
2. Shape the bagels: Punch it down to release any air bubbles. Divide the dough into 16 equal pieces. Shape each piece into a ball.
3. Poke a hole into the center of each portion with a damp fingertip, then gently stretch into a 1 1/2–inch ring, wetting your hands in cold water as needed to prevent sticking. Arrange on a well-greased, parchment-lined sheet pan. [Watch video](#) for a visual.
4. **Prepare the water bath and Preheat oven to 425°F**
5. Water bath: Fill stock 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.
6. Place on paper towels, then **immediately** transfer to the prepared half sheet pan. *(If left on the paper towels too long, the bagels will stick)* Bake for about 18 minutes, until blistered and golden brown all over.

## Day 3 Instructions

### Bagel Bite Ingredients

4 ounces finely shredded mozzarella cheese

12 pepperoni slices, diced

1. Preheat oven to 450°F (232°C).
2. Split mini bagels horizontally with a serrated knife, arrange on a parchment-lined baking sheet, and toast only until their surface is a little dry, about 5 minutes.
3. Top each with a few tablespoons of red sauce, followed by a generous mound of cheese and a small handful of diced pepperoni.
4. Bake until the cheese is melted and golden brown, about 16 minutes, and serve immediately.