



BAGELS

- 1 Cup Scalded Milk
- 1/4 Cup Butter
- 1 Tablespoon Sugar
- 1 Teaspoon Salt
- 1 Package Active Dry Yeast
- 1 to 2 Eggs
- 3 3/4 Cup Sifted All Purpose Flour
- 2 Quarts Hot Water
- 1 Tablespoon Sugar
- 1 Egg White, Beaten

DIRECTIONS

1. Combine scalded milk, butter, sugar and salt in saucepan.
2. When mixture reaches 105-115 degrees add yeast packet and dissolve.
3. Blend in flour and enough of the eggs to form a soft dough.
4. Knead dough 10 minutes, adding more flour if necessary.
5. Let rise, covered, in a greased bowl until doubled in bulk.
6. Punch dough and divide dough into 18 equal pieces.
7. Roll each piece into a rope about 7 inches long with tapered ends.
8. Wet ends and press together to seal.
9. Let rise, covered, on a floured board for 15 minutes.
10. Bring water to almost a boil with sugar dissolved in it.
11. Drop dough rings one at a time into water.
12. As bagels surface, turn them over and cook about 3 minutes more.
13. Skim out and place on an ungreased cookie sheet.
14. Coat with beaten egg white.
15. Bake in a 400 degree oven for 20 to 25 minutes until golden brown and crispy.