

# Meet the bagel.

Fleischmann's® Yeast would like to introduce you to homemade bagels.

What's a bagel? It's a roll with a crusty outside, chewy inside, and an unmistakable hole in the center. Now Fleischmann's® Yeast has a new recipe for delicious bagels you can bake yourself. Try the original recipe, or variations, including caraway, poppy seed, sesame, onion, and many more.

## BAGELS: Makes 1 dozen

4½ to 5 cups unsifted flour	Water 2 tablespoons
3 tablespoons sugar	Fleischmann's® Margarine 1 tablespoon sugar
1 tablespoon salt	2 teaspoons salt
2 pkgs. Fleischmann's® Active Dry Yeast	1 egg white

Mix 1½ cups flour, 3 tbsp. sugar, 1 tbsp. salt and yeast. Heat 1½ cups water and margarine to 120°-130°F. Add to dry ingredients; beat 2 min. at medium speed. Add ½ cup flour; beat at high speed 2 min. Stir in more flour to make a stiff dough. On floured board, knead 8-10 min. Set in greased bowl; turn to grease top. Cover; let rise in warm, draft-free place 1 hour.

Punch dough down. Cover; let rest 15 min. In a large skillet heat 1-inch water over medium low heat to a simmer; add remaining sugar and salt.

Divide dough into 12 pieces; shape 3 pieces into smooth balls. With floured finger, poke a 1-inch hole in each. Drop bagels into simmering water. Cook 3 min. Turn and cook 2 min. Turn again; cook 1 min. more. Drain on towels. Repeat shaping and cooking rest of dough.

Place on greased baking sheet. Mix egg white and 1 tbsp. water; brush on bagels. Sprinkle with coarse salt, sesame, caraway or poppy seed if desired. Bake at 375°F 20-25 min. Remove from sheets. Cool.

For more variations like whole wheat, bran, raisin, and others, send for your free "Bake a Bagel" recipe booklet. Send a stamped, self-addressed envelope to: Bagel Recipes, Box 645, Dept. A1, Madison Square Station, New York, New York 10010.



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