

## Bagels

With BriesSweet™ White Sorghum Syrup 45 DE High Maltose

INGREDIENTS	US/Oz	METRIC/g
Warm Water (100°F)	16.7	472
Instant Yeast	0.2	6
<b>BRIESWEET™ WHITE SORGHUM SYRUP 45 DE High Maltose</b>	<b>1.8</b>	<b>50</b>
Vegetable Oil	0.5	12
Unbleached All Purpose Flour	26.5	900
<b>BRIESWEET™ WHITE SORGHUM SYRUP</b>	<b>0.9</b>	<b>25</b>
Salt	0.6	18

1. In a mixing bowl of a stand mixer, combine the warm water and 2 tbsp BriesSweet™ Sorghum Syrup.
2. Add yeast and stir to dissolve.
3. Add oil, 2 cups flour (300 grams) and salt. With paddle attachment blend together well. Continue to add flour ½ cup (75 grams) at a time. Add the flour cautiously. The dough should be stiff but very stiff dough will cause the bagels to become tough. Beat at the lowest speed until dough comes away from the bowl.
4. Remove paddle attachment, insert dough hook and knead on low speed until dough is smooth and elastic (5-6 minutes).
5. Transfer dough to a floured surface and hand knead for 1-2 minutes. Form the dough into a ball, place in lightly oiled bowl and turn once to coat.
6. Cover and let dough fully rise until an impression made with your finger remains (approximately 1 hour).
7. Preheat the oven to 450° F.
8. Fill a large saucepan with 4 quarts water, add 1 tbsp of BriesSweet™ Sorghum Syrup and bring to gentle boil.
9. Punch the dough down, remove it from the bowl and cut into thirds. Roll each piece into a rope. Cut each rope into four equal pieces and shape into balls. Roll the first ball into a rope about 2" larger than the width of your hand.
10. Wrap the rope around your fingers to form a ring, with the ends overlapping about 1 ½ inches. Seal ends by rolling with the palm of your hand on work surface. Evenly space the bagels on a piece of parchment paper, cover and let rest 10 minutes.
11. When ready, drop two or three of the bagels at a time into the boiling water and allow them to rise to the surface.
12. Boil for 30 seconds on one side (bagel will float to top), turn and boil 30 seconds on second side. Do not boil to long or the bagels will rise less in the oven.
13. Using a skimmer or slotted spoon, carefully lift the bagels out and let drain, turn over in a dish of prepared toppings if desired.
14. Evenly space the bagels on parchment paper.
15. Bake bagels until browned, about 15 to 20 minutes.

### BENEFITS OF BRIESS INGREDIENTS

BriesSweet™ White Sorghum Syrup is a 1:1 substitute for malt extract

Provides gluten-free browning and flavor for gluten-free formulating (corn cereals, corn snacks, etc.)

Provides excellent protection from moisture absorption and crystallization in confections, ice cream, glazes, cereals and baked goods

Its lingering sweetness helps with flavor masking

Acts as a natural humectant to extend shelf life

Low fat

Trans fat free

All natural

Kosher certified

Non-GMO

Made in the U.S.A.