

## Cinnamon Raisin Bagels

By Horizon Guest House

### Ingredients

- 2 1/4 teaspoons yeast
- 1/4 teaspoon of sugar
- 3 tablespoons sugar, divided
- 1 1/2 teaspoons vanilla extract
- 3 1/2 cups flour (plus extra for kneading)
- 2 teaspoons salt
- 1 tablespoon ground cinnamon
- 3/4 cup raisins
- 1 splash oil for greasing
- 2 teaspoons of baking soda
- 1 egg beaten (with a splash of water) for egg wash

### Instructions

1. In a mixer bowl sprinkle the yeast over 1 1/2 cups lukewarm water. Add 1/4 tsp of sugar and stir gently. Allow to sit in a warm room until the yeast dissolves and is foamy (about 5 minutes).
2. Sift together the flour and then add to the bowl along with salt, 2 tablespoons of sugar and vanilla. Mix until combined by hand.
3. Turn out onto a lightly floured surface and knead for 10 minutes by hand.
4. Add the raisins and cinnamon, fold in until combined. The dough should form into a ball easily and be smooth and not too sticky to handle. Add additional flour if necessary.
5. Place the dough in a bowl which has been lightly greased with oil, cover and allow to rise (about an hour in a warm room or until doubled in size).
6. After your dough has doubled, punch it down and allow it to rest for 1 to 2 minutes. While it's resting, preheat your oven to 400F and cover 2 cookie sheets or baking pans with parchment paper.
7. Whisk together the egg and 1 1/2 teaspoon water to make an egg wash.
8. Turn your dough onto a floured surface and divide it into the number of bagels you require (makes 8 large bagels).
9. Shape each piece into a ball and using your thumb make a hole in the middle (or roll out each piece and then join to make a doughnut shape).
10. Allow dough to rest for 15 minutes in a warm place.
11. Bring a large pot 2/3-full with water to a boil and add the remaining tablespoon of sugar and the baking soda. Place 3-4 bagels in the water at a time. Cook for 1 minute and then flip to boil the other side for 1 minute. Remove from boiling water using a slotted spoon or a strainer.

12. Place the bagels on the baking sheet. Sprinkle the sheet with cornmeal (so your bagels won't stick).
13. Brush bagels with egg wash and bake for 20 minutes or until golden brown.
14. Allow to cool for 10 minutes before serving.
15. Cut in half before freezing – this makes it easier to place straight into the toaster.