

# A Recipe From *tikkido*

## Homemade Cinnamon Sugar Bagels

<https://tikkido.com/blog/cinnamon-sugar-bagels-recipe>

### Ingredients:

- 3 ½ cups bread flour
- 2 packages yeast (4 ½ teaspoons)
- 4 Tablespoons sugar
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon diastatic malt powder (optional)
- 1 ½ cups warm water.

### For the Boil:

- A good sized saucepan filled with simmering water
- 2 Tablespoons Barley malt syrup (can sub sugar or molasses)
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### For the Coating:

- cinnamon sugar

### Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Place ingredients in bread maker and press the dough cycle. Alternately, mix ingredients together, knead for 10 minutes, and let rise for one hour, until dough doubles in size.
3. Divide dough into 8 parts, and pat into round, flatish disks. Poke fingers through the center of the disk of dough and stretch to create a bagel shape.
4. Boil the shaped bagels for 30 seconds on each side in the mixture of water and syrup.
5. Dip the boiled bagels in cinnamon sugar to coat all sides. Place on silpat-lined baking sheets.
6. Bake for 22-25 minutes.

