

# A Recipe From *tikkido*

## Jalapeño Cheddar Bagels

<https://tikkido.com/blog/jalapeno-cheddar-bagel-recipe>

### Jalapeño Cheddar Bagel Ingredients:

- 3 ½ cups bread flour
- 2 packages yeast
- 3 Tablespoons sugar
- 2 teaspoons salt
- 1 ½ cups warm water
- 1 cup sharp cheddar
- 2 Tablespoons Jalapeños

### Instructions:

1. Dice jalapenos into small pieces and grate cheese.
2. Add all ingredients to a bread maker and set on dough cycle.
3. When dough is complete, divide into eight pieces. Form each piece into a round ball, push flat with the palm of your hand, and poke a hole in the center with your fingers. Stretch the bagel out to create the iconic ring shape.
4. Boil each bagel for 30 seconds on each side in a mixture of water with 1 Tablespoon of molasses.
5. Place on a silpat-lined baking pan and brush with an egg wash.
6. Bake at 400 degrees Fahrenheit for 22-25 minutes.

