

CopyCat Panera Bread Bagels

Ingredients

4 $\frac{1}{8}$ cups bread flour
4 $\frac{1}{2}$ tsp fast-action yeast
1 tbsp salt
1 $\frac{1}{4}$ cup honey
2 tsp ground cinnamon
1 $\frac{1}{2}$ cups warm water

For Poaching:

water
1 tsp baking soda

For Topping:

$\frac{1}{2}$ cup brown sugar
1 $\frac{1}{4}$ cup white sugar
2 tsp ground cinnamon

Directions

Pour the flour into the bowl of a stand mixer. Add the salt and yeast on opposite sides, stirring each one in with a finger.

Add the honey and ground cinnamon and mix with the paddle attachment on low speed until blended.

Gradually add enough warm water to form a slightly sticky dough.

Change attachments to the dough hook and knead on medium-low speed for 5 minutes. Turn off the mixer and allow the dough to rest for 10 minutes, then knead on medium-low again for another 2 minutes, or until the dough passes the windowpane test.

Shape the dough into a ball, place it in the mixing bowl, and

cover with plastic wrap. Let it prove in the fridge overnight for at least 8 hours, but no more than 24 hours. The dough should double in size during this process.

Let it rise in a warm place for 1 hour.

Punch down the dough and cut it into 12 equal pieces, using a bench scraper and a kitchen scale for ease and accuracy. Roll a piece into a ball, then poke a hole in the center with a finger and stretch the dough to form a bagel shape. Repeat with the remaining dough balls.

Place the bagels on 2 11×17-inch cookie sheets that have been lined with parchment. Cover the trays with clean tea towels and leave to prove for 20 to 30 minutes, or until the dough is springy to the touch.

Poaching:

Fill a 6-quart Dutch oven with 3-inch of water and bring it to a full boil. Lower the heat to a simmer until ready to poach the bagels.

Gently peel a bagel off of the tray and carefully drop it into the boiling poaching liquid. Let it cook for 30 seconds on each side.

Promptly remove it from the water with a skimmer, drain off the excess water, and place it back on the tray.

Topping:

Combine all the ingredients in a medium bowl until blended

Generously sprinkle the bagels with the topping.

Bake at 425 degrees F for 15 minutes, or until the bagels have risen, browned, and have a minimum internal temperature of 190 degrees F on a meat thermometer.

Let the bagels cool on wire racks for at least 20 to 30 minutes before eating.