



BAGELS

INGREDIENTS	%
Flour, high gluten	100.0
Water	60.0
Yeast, compressed	2.0
Salt	2.0
Shortening	1.0
Sugar	1.0
Reddi-Sponge [®] , dough conditioner	2.0

PROCEDURE

1. Weigh out all ingredients except water. Mix for 1 minute on No. 1 speed in a Hobart mixer.
2. Add water and mix at No. 1 speed to thorough development, with a final dough temperature of 76-78°F.
3. Retard dough at 38-44°F for 18 hours.
4. Proof for 20 minutes at room temperature.
5. Boil bagels for 2 minutes.
6. Bake for 16 minutes at 450°F.

BENEFITS

Reddi-Sponge reduces mix time and eliminates the need for fermentation through the gluten development action of L-cysteine hydrochloride. It relaxes the dough and increases its flowability for better machinability. **Reddi-Sponge** also contributes milk solids for enhanced flavor, color and extended shelf life.