



Sourdough Bagels Recipe for Homemade Baking

My First Sour Bagels

I remember my first try at sourdough bagels. The dough was so tough. My arm got tired from mixing it. I thought I had made a big mistake.

But I let it sit overnight. The little yeast bugs did their work. In the morning, the dough was alive and puffy. It taught me to be patient. Good things need time. What kitchen mistake have you turned into a win?

Why We Boil Bagels

Boiling seems like a strange step. Why would we cook them in water

first? It gives them that wonderful, chewy skin. It makes the outside shiny and firm.

This matters because texture is just as important as taste. A good bagel should have a little fight to it. That quick boil is the secret. It's what makes a bagel a bagel, and not just a round roll.

Let's Make the Dough

Get your bubbly sourdough starter. Mix it with one cup of water. Add two tablespoons of honey and two teaspoons of salt. Now, put in two cups of flour.

Mix it on low for ten minutes. It will look very stiff. That is okay. Now add the rest of the flour, a little at a time. Keep mixing until it is smooth. Cover it with a damp cloth and walk away for many hours.

The Fun Part: Shaping!

After it rests, divide the dough into eight pieces. Roll each piece into a ball. Now, poke your finger right through the middle. Stretch the hole out with your fingers. I still laugh at that. It feels like playing with clay.

Let them get puffy for a few hours. This is their final nap before baking. Fun fact: The hole in the middle isn't just for looks. It helps the bagel cook evenly all the way through! Do you like yours plain, or with tasty bits on top?

Boil and Bake to Perfection

Heat your oven to 425 degrees. Get a big pot of water boiling. Add the baking soda and brown sugar. Gently lower your bagels in with a spoon.

Boil for one minute, then flip them. Boil for one more minute. Take them out and shake off the water. Now they are ready for the oven. Bake for about 25 minutes. Doesn't that smell amazing? They will be a beautiful golden brown.

A Little Food for Thought

Baking with sourdough is a special thing. You are using wild yeast from the air around you. Every starter is a little different. This matters because it connects your food to your home.

It's not just about eating. It's about creating. You are making something real from just flour and water. What is your favorite thing to bake from scratch? I love hearing your stories.



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Ingredients:

Ingredient	Amount	Notes
sourdough starter	1/2 cup	bubbly and active
water	1 cup	
honey	2 tablespoons	
salt	2 teaspoons	
unbleached all purpose flour	4 cups	
water (for boiling)	2 quarts	
baking soda	1 tablespoon	
brown sugar	1 tablespoon	



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My Sourdough Bagels: A Little Bit of Magic

Hello, my dear! Let's make some bagels today. I love baking with my sourdough starter. It feels like a little bit of kitchen magic. The bagels we make will be chewy and so full of flavor. Your whole house will smell amazing, I promise.

See also [Roasted Tomato Caprese Cottage Cheese Toast](#)

This recipe does take some time. Good things often do. But most of that time, the dough is just resting. You can go play or read a book. I like to watch the birds outside my window. It's a peaceful way to spend a day.

Are you ready? Let's begin our baking adventure together. Just follow these simple steps with me.

Step 1: Wake Up the Dough

First, let's wake up our dough. Put your bubbly starter in a bowl. Add the water, honey, and salt. Then mix in two cups of flour. It will look a bit shaggy at first. That's perfectly normal, don't you worry.

Step 2: Knead the Dough

Now we need to knead! Use your mixer's dough hook for this. Add the rest of the flour, a little bit at a time. The dough will become smooth and strong. (My hard-learned tip: This dough is very stiff. Don't let your mixer dance off the counter!)

Step 3: The First Rise

Cover the bowl with a damp cloth. Let it sit on the counter overnight. This long ferment gives our bagels their special taste. I always do this step before I go to bed. Waking up to risen dough is a lovely thing.

Step 4: Shape the Bagels

Good morning! Punch the dough down gently. Then divide it into eight equal pieces. Roll each piece into a ball. Now, poke your finger right through the middle. Stretch the hole out like a little doughnut. What's your favorite shape to make with dough? Share below!

Step 5: The Second Rise

Let the shaped bagels rise again. Cover them with that tea towel. Find a warm spot for them, like a sunny windowsill. They need to get nice and puffy. This might take a few hours. Be patient, my dear.

Step 6: Boil the Bagels

Time for the fun part! Boil a big pot of water. Add the baking soda and brown sugar. Gently lower each bagel into the water. Boil for one minute on each side. This gives them that classic chewy crust.

Step 7: Bake the Bagels

If you want toppings, now is the time. You can dip them in sesame seeds or oats. Then place them on a baking sheet. Into the hot oven they go! Bake until they are golden brown. I still laugh at how I always burn my fingers tasting the first one.

Cook Time: 20-25 minutes

Total Time: 12-16 hours

Yield: 8 bagels

Category: Breakfast, Baking

Three Tasty Twists to Try

Once you master the plain bagel, you can get creative. I love adding little surprises to the dough. It makes baking feel like an experiment. Here are a few of my favorite ideas.

See also [White Sangria](#)

Cinnamon Raisin Swirl

Roll crushed cinnamon and raisins right into the dough. It tastes like a cozy morning.

Everything Bagel

Dip the boiled bagel in sesame seeds, garlic, and onion. So savory and good.

Cheesy Herb

Mix shredded cheddar and dried herbs into the flour. It's like a warm, cheesy hug.

Which one would you try first? Comment below!

The Perfect Plate & Pairing

A warm bagel is a wonderful thing all on its own. But let's talk about how to serve it. My grandson loves his sliced open and toasted. He

slathers it with cream cheese and strawberry jam. I prefer mine with a thin layer of butter and a sprinkle of salt.

For a bigger meal, try a bagel with a bowl of tomato soup. The dipping is half the fun! Or top one with smoked salmon and red onion for a fancy treat.

What should we drink with it? A cold glass of milk is always a good choice. For the grown-ups, a cup of strong black coffee is just right. Which would you choose tonight?



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Keeping Your Sourdough Bagels Fresh

Let's talk about keeping your bagels tasty for days. Once they are completely cool, pop them into a plastic bag. They will stay fresh on your counter for about two days. For longer storage, the freezer is your best friend.

I like to slice each bagel before I freeze them. This way, you can toast a slice straight from the freezer. No need to thaw it first. Just pop a frozen slice right into the toaster.

Batch cooking saves so much time on a busy week. Making a double batch means future-you gets a treat. This matters because a good breakfast should be easy, not stressful.

I remember my first batch of bagels. I left them in a paper bag and they went stale. I was so sad! Now I always use plastic or the freezer. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Bagel Troubles

Is your dough not rising? Your kitchen might be too cold. Find a warm spot, like near a sunlit window. A happy, warm dough will rise beautifully for you.

Are your bagels tough? You might have added too much flour. The dough should be soft, not rock hard. I once made bagels that could have been hockey pucks!

Are the bagels pale after baking? The boiling step gives them that lovely golden color. Do not skip the boil with baking soda and sugar.

This matters because it makes the crust chewy and shiny.

Fixing small problems builds your confidence in the kitchen. It also makes your food taste so much better. You learn by doing, my dear.

Which of these problems have you run into before?

Your Sourdough Bagel Questions Answered

Q: Can I make these gluten-free?

See also Pumpkin Pecan Baked Oatmeal

A: Yes, use a good gluten-free flour blend. The texture will be a bit different but still tasty.

Q: Can I make the dough ahead?

A: Absolutely. Let it ferment in the fridge overnight. This slows everything down nicely.

Q: What can I use instead of honey?

A: Maple syrup works just fine. It gives a little sweetness, just like the honey does.

Q: Can I make mini bagels?

A: Of course! Just divide the dough into twelve pieces instead of eight. They are perfect for little hands.

Q: Are toppings necessary?

A: Not at all. A plain sourdough bagel is a wonderful thing. *Fun fact: The*

*hole helps the bagel cook evenly all the way through. **Which tip will you try first?***

Share Your Baking Adventures

I hope you have as much fun making these as I do. There is nothing like a warm bagel from your own oven. I love seeing your kitchen creations.

It makes my day to see your photos. You can share them with all of us.
Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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Sourdough Bagels Recipe for Homemade Baking

Author: Elowen Thorn



Cooking Method: [Baking](#)



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Difficulty: **Beginner**



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Prep time: **30 minutes**



Cook time: **25 minutes**



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Rest time: **12 minutes**



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Total time: **13 minutes**



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Servings: **8 bagels**



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Calories:**263 kcal**



Best Season: **Summer**

Description

Craft your own chewy and flavorful sourdough bagels at home with this

detailed recipe, perfect for a satisfying baking project.

Ingredients

- ☐ 1/2 cup sourdough starter, bubbly and active
- ☐ 1 cup water
- ☐ 2 tablespoons honey
- ☐ 2 teaspoons salt
- ☐ 4 cups unbleached all purpose flour

For boiling the bagels:

- ☐ 2 quarts water
- ☐ 1 tablespoon baking soda
- ☐ 1 tablespoon brown sugar

Instructions

1. Add sourdough starter, water, honey, salt, and two cups flour to a stand mixer. Mix until it comes together, about 10 minutes on low speed. The dough will be really stiff and difficult to incorporate.
2. Add remaining flour, half a cup at a time. Use a dough hook and knead until it is smooth and pliable.
3. Cover dough with wet tea towel, plastic wrap, or beeswax wrap and allow to ferment for 8 to 12 hours.
4. After fermentation, divide into 8 equal pieces. Roll the dough into balls, flatten them down a bit, and poke a hole in the middle with your finger. Stretch the hole a bit to widen.
5. Cover with a tea towel and allow the dough to rise in a warm spot for 1-4 hours or until puffy.
6. Preheat oven to 425 degrees. Bring a large pot of water to a boil

and add the baking soda and sugar.

7. Using a slotted spoon, gently add bagels to the water and boil for one minute, flip, then boil for another minute.
8. Shake off excess water and dip into desired toppings (optional). Place boiled bagels on parchment-lined baking sheet.
9. Bake for 20-25 minutes, or until golden on top.

Notes

For a softer crust, you can brush the baked bagels with a little melted butter after they come out of the oven.

Keywords:Sourdough, Bagels, Homemade, Baking