Homemade Bagels

- [ ] Mix 2 packages of yeast, 5 tsp sugar, and 1.5 cups warm water together and let stand 3 minutes
- [ ] Mix 2 cups of flour with 2 tsp salt in a large bowl and add the yeast mixture.
- [ ] Stir until combined and slowly mix in the rest of the flour
- [ ] Knead on a floured surface for 5 minutes, adding additional flour if needed, dough should be firm.
- [ ] Place dough in a greased bowl, cover and let rise until double.
- [ ] After rising punch down and divide dough into 12 balls. Allow to rest for 4 minutes
- [ ] With your thumb, make a hole in each ball of dough and pull open about 2 inches, making a bagel shape.
- [ ] Preheat oven to 350 degrees.
- [ ] Place the shaped dough onto a cookie sheet and cover for 10 minutes.
- [ ] Lower heat under water for it to be simmering.
- [ ] Drop 2 or 3 bagels at a time into the water for about 45 seconds, turning each once.
- [ ] Drain and place on greased baking sheets.
- [ ] Brush tops with beaten egg white and top with optional toppings.
- [ ] Bake for 35 minutes, turning once for even browning.
- [ ] Bagels are done when they are golden brown and shiny.