

Jerusalem Bagel

Ingredients

- 3.5 cups white flour
- 1.5 cups of water
- 1 tablespoon of dry yeast
- 3 tablespoons of sugar
- 1 tablespoon salt
- 3 tablespoons olive oil
- 1.5 cups sesame seeds

Let's do it!

In a bowl put warm water with yeast and sugar

Wait for a few minutes

Place Flour in a mixer and add salt and oil, mix 8 minutes until the dough is smooth

Move the dough to a large bowl and let the dough rise for 1 hour

After the dough rises divided it to 8 and make 8 balls.

stretch sideways each ball and gently make a hole in the middle till you get the shape. Dip the bagel in cold water for just a second to allow the sesame seeds to stick to it. Place all bagels apart on baking paper. Allow to rise for 20 minutes and insert to the heated oven at 375 f degree for 20 minutes till the bagel become golden.