

## German Streusel Cranberry Bagels Elke Roby, Lincoln, Nebraska

### Ingredients

#### DOUGH

(Made in 2-pound capacity bread machine)  
Zest and juice of 2 medium oranges  
4 cups King Arthur Unbleached All-Purpose Flour  
2 tablespoons unsalted butter, room temperature  
1 teaspoon salt  
1 tablespoon vital wheat gluten  
3 tablespoons granulated sugar  
1 1/2 teaspoons freshly grated orange zest  
1 (1/4 ounce) package Fleischmann's® Active Dry Yeast  
3/4 cup sweetened dried cranberries

#### STREUSEL TOPPING

1/2 cup King Arthur Unbleached All-Purpose Flour  
4 tablespoons granulated sugar  
1 1/2 teaspoons freshly grated orange zest  
4 tablespoons unsalted butter, room temperature

#### BOILING MIXTURE

8 cups water  
3 tablespoons granulated sugar  
3 tablespoons baking soda



Elke  
CRANBERRY AWARD

Prep Time: 30 minutes  
(plus 90 minutes on bread machine setting)  
Bake Time: 18 minutes  
Yield: Makes 12 bagels

### Nutrition Information

One bagel provides approximately 277 calories; 7 g protein; 48 g carbohydrates; 1 g dietary fiber; 6 g fat (4 g saturated); 15 mg cholesterol; 61 mcg folate; 2 mg iron and 200 mg sodium.



### Directions

1. Zest oranges and set aside. Juice oranges adding room temperature water to make 1 1/4 cups. Place liquid and remaining dough ingredients, except cranberries, into the bread machine pan. Program bread machine on DOUGH cycle and start; after 10 minutes, add the cranberries.
2. When cycle is complete, remove dough to work surface; divide into 12 equal pieces. Form each piece into a smooth ball. Poke thumbs through the middle of dough, gently stretching and turning the dough, forming a 3 to 4-inch bagel.
3. Place bagels on two parchment-lined baking sheets. Cover; let rise in a warm, draft-free place until double, about 45 minutes.
4. While bagels are rising, prepare streusel topping. Place all topping ingredients in a medium bowl. Using a pastry cutter or two knives, work the mixture until fine crumbs form. Cover; refrigerate topping.
5. Ten minutes before the end of rising time, preheat oven to 375°F. In a large 4-quart saucepan, bring boiling mixture to a rolling boil. Carefully place bagel onto a wide, slotted spatula, flip bagel top-side down first into the water. Repeat with a second bagel. Boil bagels 1 minute; flip bagels and boil an additional minute. Remove bagels to several layers of paper towels. Boil remaining bagels.
6. Place bagels back on parchment-lined baking sheets. Sprinkle streusel topping on bagels. Bake 16 to 18 minutes, until golden brown. Remove to wire rack.