

Barking Bagels

1 Cup Whole Wheat Flour
1 Cup Unbleached Flour
1 Pkg. (1/4 ounce) Yeast
1 Cup Chicken Broth
1 Tablespoon Honey



Where can I find
good food?

In a large bowl, combine the whole wheat flour with the yeast. Add two-thirds cup of chicken broth and honey, beat for three minutes, Gradually add the remaining flour. Knead the dough until smooth and moist, but not wet (use the reserve broth as necessary). Cover the dough for about 5 minutes. Divide the dough into about 15-20 pieces, rolling each piece into a smooth ball. Make a hole in each ball with your finger about half an inch wide. Place on a greased cookie sheet, and allow the bagels to rise for five minutes. Bake at 375 degrees F for 25 minutes. Turn the heat off, and allow the bagels to cool in the oven.

