Bagels

2 cups warm water

1 teaspoon yeast

6 cups flour

2 teaspoon kosher salt

12 cups water

3/4 cup sugar

Combine water and yeast in mixer bowl and let stand for 5 minutes.

Add 5 c. flour and salt to yeast.  Knead 2 minutes.

Add remaining flour and knead 8 minutes.

Place in a greased bowl, cover with plastic wrap and let rise 30 minutes.

Divide dough into 12 equal portions.  Shape each portion into a ball.

Make hole in the center of each ball using a finger and stretch to 1.5” in diameter.

Place bagels on a silpat lined baking sheet.

Spray bagels lightly with cooking spray, cover with plastic wrap and let rise 10 minutes.

Combine water and sugar in a large pot and bring to a boil.

Gently lower 3 bagels at a time into water and cook 30 seconds.

Transfer to a greased wire rack.  Repeat with remaining bagels.

Divide bagels between 2 baking sheets and bake 14 minutes, at 450, rotating halfway through cooking.