

Matcha Bagels

280g bread flour
1 tsp matcha powder
1/2 tsp instant dried yeast
20g honey
140g water
1 tsp salt

Preheat the oven to 425F.

Combine all ingredients and knead into a smooth dough.

Shape into a ball, place into a lightly greased container and cover. Leave to proof until doubled in size, about 1 hour.

Punch down the dough and divide into 6 portions. Round into balls, cover and rest for 15 minutes.

Roll each ball into an oval, roll up lengthwise into a long log and join both ends together into a donut shape. Pinch tightly or they would open up during cooking.

Cover and rest for 20-30 minutes.

Bring 1L of water and 1 tbsp of sugar to a gentle boil in a large pan. Gently add in bagels, cook 30 seconds on each sides.

Remove and place bagels on a baking tray.

Reduce the oven heat to 390F and bake bagels for 15-20 minutes.

Submitted by: Donna H. (Seattle, WA)