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## Cheddar-Olive Bagels



Cheddar-Olive Bagels Photo Susie Iventosch

### INGREDIENTS

Dough 1 1/2 cups warm water (110-115 degrees F)  
 1 tablespoon dry active yeast  
 1 tablespoon granulated sugar  
 1 tablespoon olive oil  
 1 teaspoon dark molasses  
 2 teaspoons kosher salt  
 4 1/2 cups unbleached flour

Kettle Water 6 quarts water  
 1 teaspoon dark molasses  
 1 teaspoon salt

Toppings 1/2 cup Napoleen brand sliced green olives  
 1 cup grated sharp cheddar cheese  
 Or, you can also use any of the following toppings:  
 1 cup grated Parmesan cheese  
 1/4 cup sesame seeds  
 Finely chopped garlic  
 Finely chopped onion  
 2 teaspoons poppy seeds  
 Coarsely ground salt

### DIRECTIONS

- 1) Fill a large soup pot to within 2-3 inches of the top with water and bring to a boil. Add 1 teaspoon molasses and 1 teaspoon salt. Turn down and simmer until ready to use.
  - 2) Place yeast, sugar and water in a large bowl. Stir well and let stand, undisturbed, for about 5 minutes.
  - 3) Stir in oil, molasses and one cup of flour. Mix well. Add salt and enough remaining flour to make a stiff dough. (You may not need all of the flour.)
  - 4) Knead dough for about 8-10 minutes on a lightly floured surface. Cover and let rest for about 15 minutes.
  - 5) Divide dough into 8 even pieces and roll between palms to form each into a 10-inch long strip. Form a circle and press ends together to make a whole circle. Be sure to make a good seam.
  - 6) Place bagels on a lightly floured surface, cover and let bagels rest and rise for another 10-15 minutes. They will be slightly puffy.
  - 7) Bring water back to a boil and preheat oven to 425 degrees F. Line two baking sheets with parchment paper, and sprinkle generously with cornmeal. Set aside.
  - 8) Line another baking sheet or cutting board with a kitchen towel, for placing bagels on after boiling.
  - 9) Place bagels in boiling water, two at a time, and boil for 45 seconds. Flip over with slotted spoon and continue to boil for another 45 seconds. Remove bagels from water and place on towel to drain. Repeat with remaining bagels.
  - 10) When cool, transfer bagels to baking sheets and sprinkle toppings over each. I like to place the sliced olives on first, and then generously sprinkle grated cheddar on top. Okay, then maybe a few more olives on top of that!
  - 11) Bake 15-20 minutes, or until bagels seem just baked inside and crispy on the outside.
  - 12) Cool on wire rack.
- These can be sliced and frozen for quick toasting later on.

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[back](#)

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