

DIY Bagel Bar with Simple Homemade Bagels



Ingredients

- ✓ 2 boxes Simple Mills Artisan Bread Mix
- ✓ 4 eggs
- ✓ 1 cup water
- ✓ 1/2 cup apple cider vinegar
- ✓ 4 tbsp olive oil
- ✓ Bagel Seasoning - dried garlic and onion, poppy seeds, sesame seeds, sprouted pumpkin and sunflower seeds.
- ✓ Sweet and savory bagel toppings

Instructions

1. Preheat oven to 350 degrees and lightly grease 4 donut pans.
2. Whisk together eggs, water, olive oil and apple cider vinegar in a large bowl. Add in Simple Mills Artisan Bread mix to the bowl and combine
3. Fill each donut mold 3/4 full with the dough
4. Top with your choice of bagel seasoning.
5. Bake for 20 minutes or until golden brown.
6. Prepare your bagel bar by beautifully arranging your bagel toppings on a table.
7. Remove bagels from the oven, let cool completely and serve with your prepared toppings.
8. We suggest the following topping combinations:
 - Coconut yogurt + sliced banana + honey + walnuts + hemp hearts
 - Sprouted nut butter + homemade jam + fresh berries
 - Cream cheese + smoked salmon + fresh dill
 - Sliced avocado + heirloom tomato + fresh basil
 - Sprouted nut butter + Coconut yogurt + fresh figs
 - Cream cheese + cucumber slices + sprouts

