

Quick Parmesan Bagels

adapted from [How Sweet It Is](#)

6-8 ounces freshly grated parmesan cheese (asiago would also work great, but my store was out)

2 cups warm water

2 packets active dry yeast

2 tablespoons honey

1 teaspoon salt

4 1/2 - 5 1/2 cups flour

1 tablespoon brown sugar

In a large bowl or the bowl of a stand mixer, combine the warm water, yeast, and honey. Let sit until bubbled and foamy. Add the salt and 4 cups of flour, and mix until combined. Add the remaining flour, 1/4 cup at a time, until a smooth and non-sticky dough forms (I used about 5 cups total). Knead until elastic then place in a lightly greased bowl to rise until doubled in size, about one hour.

After one hour, punch down the dough and divide into 12-15 equal sized pieces. Roll each into a ball and place on a lightly greased baking sheet. Cover and let rise 30 minutes. While the dough is rising, grate the cheese into a shallow dish and set aside. After thirty minutes, push your finger through the middle of each bagel to make a bagel shape and return to the baking sheet. Preheat the oven to 400.

Bring a large pot of water to a boil and add the brown sugar. Add bagels to the water, 3-4 at a time, and cook for two minutes, then flip and let cook for another 30 seconds. Remove the bagels one at a time and place them in the grated cheese, lightly pressing to coat with cheese. Return the bagels to the baking sheet and continue with the remaining bagels (you will most likely need another baking sheet). Bake 28-35 minutes, or until the cheese is golden. Remove and let cool before slicing and serving.