

Sourdough Cinnamon Raisin Bagels

Sourdough Cinnamon Raisin Bagels. They have a crusty outside, a soft and fluffy inside, as all bagels should.

Prep Time: 40 minutes Cook Time: 30 minutes
Resting time: 7 hours Total Time: 1 hour 10 minutes

Servings: 14 bagels Calories: 190 kcal

Ingredients

- 300 grams active sourdough starter (1 1/2 cups, 10.6 oz)
- 295–350 grams warm water 90–100 F (1 1/4 cup–1 1/2 cup, 10–12 oz)
- 1 tablespoon vegetable oil
- 1 tablespoon barley malt syrup or honey
- 2 1/2 teaspoons fine sea salt
- 382 grams all-purpose flour (3 cups, 13.5 oz)
- 382 grams whole wheat flour (3 cups, 13.5 oz)
- 2 teaspoons ground cinnamon
- 1 cup raisins
- To boil bagels
- 1 tablespoon baking soda for boiling bagels
- Topping
- 1/4 cup milk

Directions

1. Start by mixing the active sourdough starter, 1 1/4 cup of water, vegetable oil, malt syrup, sea salt, flours, and cinnamon together in a bowl.