

Cinnamon Raisin Bagels

Makes 6 Bagels

(Modified from Gluten Free on a Shoestring)

2 Cups GF Flour mix plus a little for shaping dough.

1/2 Tablespoon xanthan gum

1 teaspoon salt

1/2 Tablespoon yeast

1 teaspoon cinnamon

1/3 cup raisins

1/4 Cup of Honey

1 - 1 1/2 cups of warm water (under 110 degrees so you don't kill the yeast)



Egg wash + 1 Tablespoon of water

Line a cookie sheet with parchment paper

Mix dry ingredients with a whisk. whisk in honey. Whisk in 1 cup of water. Add enough of remaining water to make a thick sticky dough. Divide dough into 6 mounds on the cookie sheet. Heavily sprinkle with flour mix take mound and form into a disk add additional flour if needed. Then use your finger to form a hole in the middle. It is easier if you wet your finger first and place back on cookie sheet.

When done set to rise 45 to 60 min and bring a large pot of water to boil. Preheat oven to 375. Put three at a time in water. Boil for 3 minutes and flip. Boil on other side for 3 minutes. Place on cookie sheet Brush with egg wash. Cook for 35 minutes.

Cool before trying to cut or just eat whole.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Bread.html>