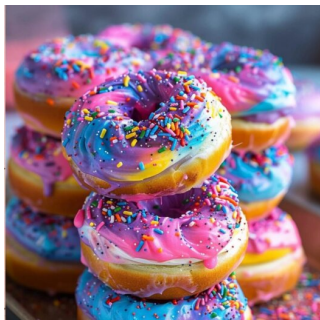


Homemade Rainbow Bagels: Colorful, Chewy & Delicious Breakfast

Homemade Rainbow Bagels: A Burst of Color and Flavor for Your Morning



OVEN
425°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

$\frac{1}{2}$ cup warm water (105° F - 113° F)
1 heaping tsp dry active yeast
1 scant tsp brown sugar
1 cup bread flour + extra as needed
 $\frac{1}{2}$ tsp salt
4 colors food coloring (gel food coloring recommended for vibrant hues)

DIRECTIONS

1. **1. Activate the Yeast:** In a small bowl, combine the $\frac{1}{2}$ cup warm water (ensure it's between 105°F and 113°F), 1 heaping teaspoon dry active yeast, and 1 scant teaspoon brown sugar. Add a few drops of one food coloring (this will be the color for your first batch of dough, or you can skip it and add color later). Stir gently until combined. Let the mixture sit for about 5-10 minutes, or until it becomes nice and frothy on top. This frothy layer indicates your yeast is active and ready to work!
2. **2. Form the Base Dough:** In a larger mixing bowl, whisk together the 1 cup bread flour and $\frac{1}{2}$ teaspoon salt. Once your yeast mixture is all foamy and alive, pour it into the flour mixture. Stir with a spoon until a shaggy dough forms.
3. **3. Knead the First Dough Portion:** Turn the dough out onto a lightly floured surface. Knead the dough vigorously for about 10 minutes. If the dough is too sticky, sprinkle in small amounts of extra flour as needed, just a tablespoon at a time, until the dough is smooth, elastic, and no longer sticky to the touch. It should spring back when lightly poked.
4. **4. Color the Dough (Repeat for Each Color):** Divide the basic dough from step 3 into four equal portions. Take one portion. Add a different color of food coloring to it (if you didn't add it in step 1). Knead this colored dough vigorously for another 5-7 minutes, or until the color is vibrant and evenly distributed throughout the dough. The kneading also helps develop more gluten. Repeat this kneading and coloring process for each of the remaining three dough portions, using a different vibrant food coloring for each.

5. **5. Shape the Bagels:** Once all your dough portions are colored and kneaded, shape each colored dough into a rectangular strip (roughly 8x2 inches, depending on how many colors you use and how thick you want your layers). Stack the colored rectangles neatly on top of each other. Using a sharp knife or bench scraper, cut the stacked dough lengthwise into strips (about 1-inch wide). Take one strip, gently twist it to create a spiral effect, then form it into a circle, pinching the ends firmly together to seal and create the bagel shape. Repeat with the remaining strips until all your colorful creations are shaped into bagels.
6. **6. Proof the Bagels:** Place your shaped bagels on a lightly floured or parchment-lined baking sheet, ensuring they have some space between them. Let your colorful creations rise in a warm, draft-free place for about 30 minutes, or until they look slightly puffy and feel lighter.
7. **7. Boil the Bagels:** While the bagels are proofing, preheat your oven to 425°F (220°C). Bring a large pot of water to a rolling boil. Carefully drop one or two bagels into the boiling water at a time (don't overcrowd the pot). Boil each bagel for 1 minute on each side. This boiling step is crucial for creating the signature chewy crust of a bagel.
8. **8. Bake the Bagels:** Using a slotted spoon or spatula, carefully remove the boiled bagels from the water, allowing excess water to drain. Place them back on the baking sheet (you can reuse the same parchment-lined one). Pop them in the preheated oven for 15-17 minutes, or until they are golden brown, beautifully puffed, and delightful.
9. **9. Cool and Serve:** Allow the baked bagels to cool for a bit on a wire rack before slicing and serving them up with your favorite cream cheese. Enjoy your sweet, colorful creation!

SWAPS & NOTES

What I love most is the sheer joy and whimsy they bring - they're guaranteed to put a smile on anyone's face!

Beyond the visual appeal, the process of making bagels, from the yeasty dough to the boil and bake, is wonderfully rewarding.

The result is a bagel that's perfectly chewy, with that signature dense texture, and infused with the fun of vibrant colors.

They're a fantastic project for a relaxed weekend, and the aroma of freshly baked bagels filling the kitchen is simply irresistible.

TIPS FOR SUCCESS

Accurate Water Temperature: Use a thermometer to ensure your water is in the correct range for yeast activation.

Don't Rush Kneading: Kneading develops gluten, which gives bagels their chewy texture.

Give each colored dough its full kneading time.

Gel Food Coloring is Best: For vibrant, rich colors without thinning the dough, gel food coloring is superior to liquid drops.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-rainbow-bagels-colorful-chewy-delicious-breakfast/>