

## Smoked Salmon & Cream Cheese Bagels



Makes 10 to 12

### **Ingredients**

1 x 500g packet of Juvela Gluten Free High Fibre Mix  
1 sachet of dried yeast (supplied with the Mix)  
2tbsp vegetable oil  
150ml (6 fl oz) warm water  
150ml (6 fl oz) warm milk

To glaze: 1 egg beaten with 2 tbsp milk  
50g (2 oz) sesame seeds, (optional)

### **Method**

In a large bowl, combine the Mix and yeast and stir in the oil.  
Combine the water and the milk and add sufficient liquid to form a soft, but not sticky dough.  
Knead the dough until smooth, on a surface dusted with the Mix.

Divide the dough into 10 equal pieces and shape each piece into a round approx 3 inches wide and 1 inch thick.

Using a small scone cutter, cut out the centre of each round, to make a ring. (keep the centres to make little dough balls).

Place on a baking tray, brush with glaze and sprinkle sesame seeds on top (if using).

Prove in a warm place for approx 30 minutes.

Bake in a pre-heated oven (220oC/425oF/Gas Mark 7) for approx 15 to 20 minutes, until golden brown.