### FLAVOR VARIATIONS

#### 100% Whole Wheat Bagel

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>WEIGHT</th>
<th>VOLUME</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bran</td>
<td>87 g</td>
<td>1½ cups</td>
<td>13.92</td>
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<tr>
<td>Germ</td>
<td>15 g</td>
<td>¼ cup</td>
<td>2.4</td>
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<tr>
<td>Water</td>
<td>102 g</td>
<td>½ cup</td>
<td>16.32</td>
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</tbody>
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1. Toast the bran and germ together on a sheet pan in a thin, even layer in a 175 °C/350 °F oven for 6–8 min. If you are using a convection oven or combi oven, turn the fan off or as low as possible to keep the bran and germ from blowing off the sheet pan.

2. Once toasted (it will be darker in color and fully aromatic), add the bran and germ to the water, and mix thoroughly. Soak for 10 min.

3. Once the dough has reached medium gluten development, turn the mixer off, add the toasted and soaked bran and germ, and mix on low speed until they have been fully incorporated into the dough. Continue to mix on low speed until the dough mixes to full gluten development. Proceed as per the General Directions table for the Bagel master recipe, page 187.

These weights are based on 625 g of flour, which is the total net content of flour in the Bagel master recipe.

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**Onion Bagel**

Once the dough has reached full gluten development, turn the mixer off, and add 100 g of lightly sautéed diced onions (see page 2-400) or 50 g of dehydrated onions. Mix on low speed until they are fully incorporated into the dough. Proceed as per the General Directions table for the Bagel master recipe, page 187. We recommend garnishing with [dried onions].

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**Cinnamon Raisin Bagel**

Soak 100 g of black raisins in 150 g of boiling water. Soak for 2 h in an airtight container. Drain any excess water. Once the dough has mixed to full gluten development, turn the mixer off, and add 10 g cinnamon and the raisins. Mix on low speed until they are just incorporated into the dough. Proceed as per the General Directions table for the Bagel master recipe, page 187.

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**Walnut Bagel**

Once the dough has reached full gluten development, turn the mixer off, and add 125 g chopped, toasted walnuts. Mix on low speed until the walnuts have been completely incorporated into the dough. Proceed as per the General Directions table for the Bagel master recipe, page 187. We recommend garnishing with finely chopped, toasted walnuts.

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**Country-Style Bagel**

Replace 30% of the flour (190 g) with 95 g whole wheat flour and 95 g dark rye flour. Combine these flours with the bread flour. Proceed as per the General Directions table for the Bagel master recipe, page 187.