**Egg Bagels**Makes 2 dozen Bagels

2 packages active dry yeast

2 cups warm (105 to 115 degree F) water

2 tablespoons sugar

2 teaspoons salt

¼ cup salad oil

6 ½ to 7 cups all-purpose flour

2 eggs

1 cup bread flour

8 cups water mixed with 2 tablespoons sugar

2 egg yolks, beaten with 1 tablespoon water

Poppy seed, sesame seed, coarse or kosher salt, or caraway seed

1. Sprinkle yeast over ½ cup of the warm water in large bowl of electric mixer. Add I tablespoon of the sugar. Let stand until yeast is soft (about 5 minutes).
2. Add the remaining sugar, remaining 1 ½ cups water, salt and oil.
3. Add 4 cups of the all-purpose flour, mix to blend, then beat at medium speed until smooth and elastic (about 5 minutes).
4. Beat in eggs, one at a time, beating until smooth after each addition. Then stir in bread flour and about 2 more cups of the all-purpose flour to make a stiff dough.
5. Turn dough out a board or pastry cloth coated with some of the remaining ½ to 1 cup flour. Knead until dough is smooth and satiny and small bubbles from just under surface (about 10 minutes), adding just enough flour to prevent dough from being sticky.
6. Turn dough in a greased bowl. Cover with plastic wrap and a towel. Let rise in a warm place until doubled in bulk (45 minutes to 1 hour).
7. Punch dough down. Cover with inverted bowl and let rest for 10 minutes.
8. Divide into quarters, then divide each quarter into 6 equal portions. Shape each portion into a round ball. To shape, place both your thumbs at the center of one ball of dough. Press them through to make a hole then use 2 fingers to enlarge the hole and smooth the dough into a dough-nut- shaped roll ¾ to 1 inch think all the way around. As each bagel is shaped, set aside on a lightly floured surface, covering lightly until all are shaped. Let stand until bagels look puffy (15 to 20 minutes).
9. Bring water-sugar mixture to a boil in a wide, deep kettle. Preheat oven to 400 degree F. Drop bagels into the boiling water, one at a time. They will rise quickly to the surface; boil 3 or 4 at a time so as not to crowd. As each bagel rises to the surface, turn it over. After turning, boil each one a additional 3 minutes.
10. Use a slotted spoon to remove bagels to greased baking sheets, placing slightly apart. Brush bagels with egg yolk mixture. Sprinkle lightly with poppy seed or other topping.
11. Bake until crust is richly browned (25 to 30 minutes). Transfer to wire racks to cool.