



PARBAKED BAGELS INSTRUCTIONS

- 1.** Know your oven. Every oven is different. The best gauge is your eye. It is important that you use visual cues.
- 2.** Preheat conventional oven to 450 degrees (prior to baking).
- 3.** Place parchment paper on a baking sheet.
- 4.** Place whole/unsliced bagels on baking sheet, and place tray in oven (middle rack).
- 5.** THAWED bagels – bake for 4 to 7 minutes. FROZEN bagels – bake for 8 to 12 minutes.
- 6.** Monitor by eye throughout baking process. You're looking for a shiny, deep-golden-brown crust.
- 7.** Remove from oven once color is reached. Let cool for 10 minutes, slice & enjoy!
- 8.** We have provided a free test bagel on us. Test your oven first before baking the rest.