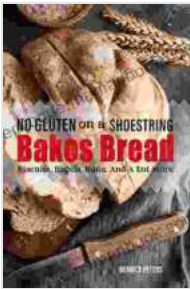


# Biscuits, Bagels, Buns, and More: A Comprehensive Guide to Delicious Breads

Bread is a staple food that has been enjoyed by humans for centuries. It comes in a wide variety of shapes, sizes, and flavors, and can be made from a variety of different ingredients. In this guide, we will explore some of the most popular types of bread, including biscuits, bagels, buns, and more.



## No Gluten On A Shoestring Bakes Bread: Biscuits, Bagels, Buns, And A Lot More by Colin Woodard

★★★★★ 5 out of 5

Language : English  
File size : 64965 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Print length : 233 pages



## Biscuits

Biscuits are a type of quick bread that is made with flour, baking powder, and buttermilk. They are typically round or square in shape, and have a soft, fluffy texture. Biscuits are often served with gravy, butter, or jam.



### **Ingredients:**

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk

### **Instructions:**

1. Preheat oven to 450°F (230°C).

2. In a large bowl, whisk together the flour, baking powder, baking soda, and salt.
3. Add the buttermilk and stir until just combined. Do not overmix.
4. Turn the dough out onto a lightly floured surface and knead for a few minutes until it is smooth.
5. Roll out the dough to a thickness of about 1/2 inch.
6. Cut out biscuits using a round cutter or a biscuit cutter.
7. Place the biscuits on a baking sheet and bake for 10-12 minutes, or until golden brown.

## **Bagels**

Bagels are a type of yeast bread that is made with flour, water, yeast, and salt. They are typically shaped into a ring, and have a chewy texture.

Bagels are often served with cream cheese or smoked salmon.



### Ingredients:

- 3 cups all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 package active dry yeast

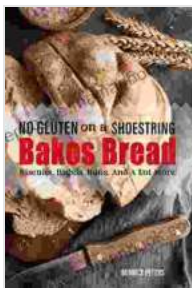
- 1 1/2 cups warm water

## **Instructions:**

1. In a large bowl, whisk together the flour, sugar, and salt.
2. In a small bowl, dissolve the yeast in the warm water. Let stand for 5 minutes, or until the yeast is foamy.
3. Add the yeast mixture to the flour mixture and stir until a dough forms.
4. Turn the dough out onto a lightly floured surface and knead for 5-7 minutes until it is smooth and elastic.
5. Place the dough in a greased bowl, cover, and let rise in a warm place for 1 hour, or until doubled in size.
6. Preheat oven to 450°F (230°C).
7. Punch down the dough and divide it into 12 equal pieces.
8. Roll each piece of dough into a long rope.
9. Shape the ropes into bagels by wrapping them around your fingers and pinching the ends together.
10. Place the bagels on a baking sheet lined with parchment paper.
11. Cover the bagels and let rise for 30 minutes.
12. Boil the bagels in a large pot of water for 1 minute per side.
13. Remove the bagels from the water and drain on paper towels.
14. Bake the bagels for 20-25 minutes, or until golden brown.

## **Buns**

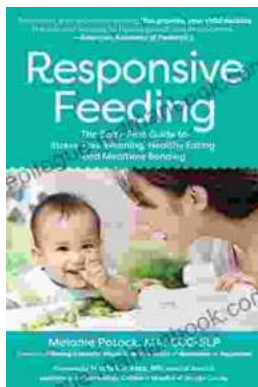
Buns are a type of yeast bread that is made with flour, water, yeast, salt, and sugar. They are typically round or oval in shape, and have a soft, fluffy texture. Buns can be served with a variety of fillings and toppings, such as meat,



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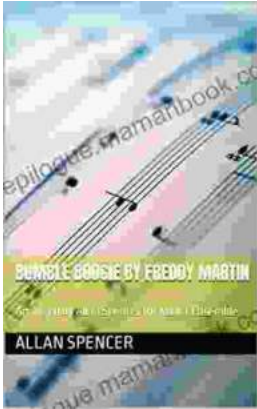
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