

# Turkish Bagals (Simit)



- 1 1/3 cup soy milk or nut milk
- 1 1/3 cup water
- 3 cups organic whole wheat flour
- 3 cups unbleached organic white flour
- 6 Tbls unbleached organic sugar
- 4 1/2 tsp yeast
- 1 Tbls Himalayan salt
- Mulberry molasses for dip
- Sesame seeds to top

- \*Follow standard yeast rising method for bread dough.
- \*Divide evenly into 12 pieces. Roll each piece to about 6 inches.
- \*Twist well and stick ends together to create a circle.
- \*Dip into molasses to cover. Sprinkle sesame seeds on top.

Cover and let rise for about 30-40 min. Bake @425 for about 12 minutes