

# Morning Magic Bagel

Recipe # R2288N

**Yields: 72 Servings**

## Pro Tip:

Use baskets from the most recent delivery or keep baskets from the day before. After use, please return them to the NNC for washing and sanitizing.

## Gather Ingredients:

Stock # 2333 Par-baked Bagel

Cream Cheese:

Driftwood Stock # 7154

Clearbrook Stock # 9032

## Equipment Needed:

Stock # 4220 Pastry Bag

or

Stock # 4556 1lb tray boat

## After You Assemble:

Place in warmer until service

1. Stack the Pan Liner paper and fold it in half neatly.



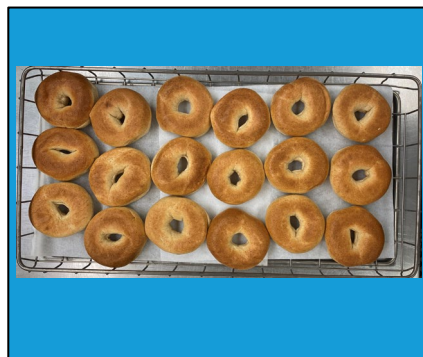
2. Use a sharp knife or scissors to cut paper liners in half.



3. Place two half-sheets of pan liner in each basket.



4. Place 18 bagels per basket.



5. Place bagels in the refrigerator to thaw overnight. Make sure to cover.



6. Preheat the oven to **425°F**. Bake in a convection oven for about **3-4 minutes**. Depending on the breakfast service, either use a pastry bag or serve on a 1lb tray.

