Gluten Free Bagels
Baking Notes and Troubleshooting Checklist

Ingredient Checklist:

Grab a pen and check off each ingredient off as you add it. Note the actual weight/amount used, so that you can compare it back to the recipe later, if needed.

- flour mix _____
- yeast _____
- sugar _____
- salt _____
- xanthan gum _____
- water _____
- eggs _____
- oil _____
- cider vinegar _____
- water additive _____

Troubleshooting List (mark with a Y or N)

- Did you make any ingredient substitutions?
- Did you measure your ingredients by weight?
- Did you forget to include an ingredient?
- Did you add the wrong amount of an ingredient?
- Did you check the temperature of your oven with a thermometer?

Baking Notes:

Taking good notes while you bake will increase the pace of your learning; thermometers and clocks are your friend! This data will also help you troubleshoot a bread recipe that it not working.

Date: _____   Weather & Altitude: _____

Recipe: _____

Brand of ingredients used: _____

Substitutions (if any): _____

Description of dough consistency after mixing:_____

Description of dough after rise: _____

Description of bagel after boiling: _____

Description of bagel after baking: _____

Mixing time: _____   Baking Time: _____   Oven Temp.: _____

Resting time: _____   Temp. of room for rise: _____   Final Bread Temp. _____

Boiling time: _____   Temp. of dough for rise: _____