

What Makes the Perfect Bagel?

Many agree that New York City has the best bagels in the world, but many also disagree why this stereotype exists.. Some say it's the tap water, others say it's the dough, and a few say it's purely attitude. Let's dive into the chemistry of these tasty breakfast treats with the help of a top chef. Watch the video "[Why New York Has the Best Bagels](#)" from the American Chemical Society and answer the questions below.



1. What is "hard" and "soft" water?
2. How does the hardness of water affect gluten in a baked good?
3. What happens to dough if water is too soft?
4. What is proofing?
5. What happens to bagels as the yeast in them ferments?
6. What is pregelatinizing?
7. How do you make water harder or softer?