

The BATTLE of the Bagels

Managing Editor Elisabeth Siegel visited bagel shops around Dallas to find the best plain bagel and cream cheese combo. The review takes into account the “vibe” of the shop as well as the taste and texture of the bagel and cream cheese in hopes that readers will try them out for themselves.

SHUG'S

It is no surprise that on any Sunday morning, Shug's Bagels, located in University Park, has a line stretching outside of the door. SMU students flock over from campus nearby for the acclaimed bagels. Many of my classmates have raved about the shop; it seems to be a Dallas favorite. I got pretty excited when I scrolled through Shug's' mouth-watering website. The bagel itself was perfectly chewy on the outside and soft on the inside, and there was more cream cheese than I knew what to do with. The coffee is satisfactory, and there is an area where customers can add cream and sugar to their drinks. For the amount of regulars that flock to this establishment there is not enough seating, so it was a little cramped. If you plan to stop by on the weekend, it may be best to take advantage of their curbside pickup, delivery or take-out options.
\$6 for a plain bagel with cream cheese
3020 Mockingbird Ln



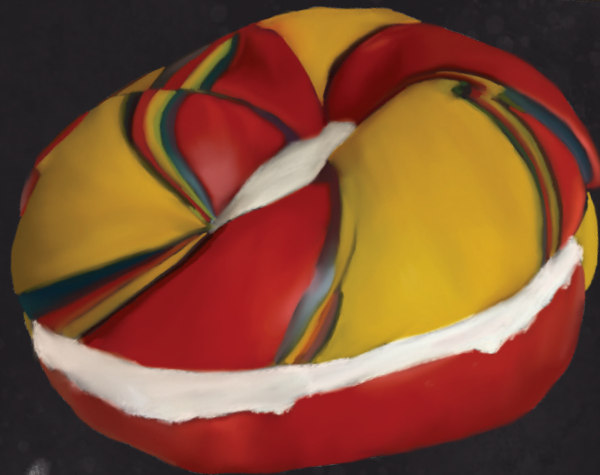
DELI NEWS N.Y. STYLE DELI

Near the intersection of Preston and Campell road, Deli News looks underwhelming from the outside but is a charming spot offering authentic New York-style deli food on the inside. It is a sit-down restaurant with many different non-bagel options for breakfast, lunch and dinner. No matter what you order, it is all made from scratch. The bagel was very doughy and chewy, and the cream cheese was adequate. Nevertheless, I appreciated the friendly staff and lively atmosphere. It seemed to be filled with regular customers ordering matzo ball soup, eggs benedict and Reubens. If the server hadn't told me that they only had one chef handling all the food by himself, I never would have guessed; it seemed to come out in a timely manner. The restaurant wouldn't be my first choice if I was in the mood for just a bagel, but if you are ever craving a full breakfast or sandwich, definitely try it out.
\$2.99 for a plain bagel and cream cheese on the side
17062 Preston Rd



BAGEL CAFE 21

As a small cafe in Richardson, Bagel Cafe 21 is a hidden gem. I decided to switch things up and try the rainbow bagel, just a plain bagel with food dye, and it was definitely the most aesthetically-pleasing bagel I had ever seen. The texture wasn't my favorite; it was very chewy because they don't toast the bagel in order to not ruin the colors. Otherwise, the cream cheese was average. The staff was friendly, and the food came out quickly. If rainbow isn't your style, they have many other bagel options with unique spreads, including guacamole and hummus. They serve sandwiches for both breakfast and lunch and many muffins with flavors including pistachio and raspberry. Bagel Cafe 21 is definitely for people who feel adventurous and want “Instagrammable” food.
\$4.95 for a rainbow bagel and cream cheese
1920 N Coit Rd



SCLAFANI'S

Set in the heart of Preston Center, Sclafani's New York Bagels and Sandwiches reflects the cultural melting pot that is America; it was founded with a blend of Italian bread baking and New York Jewish bagel making. I have been to Sclafani's a couple of times before and ordered the delicious Lady Liberty, a perfect combination of egg white, pesto, arugula and avocado. As I took my first bite of the plain bagel, my already high expectations were met. The cream cheese was rich and applied generously, which paired well with the crunchy-on-the-outside, soft-on-the-inside bagel. It was mostly easy to eat, besides a little bit of flaking. As for the rest of the shop, the staff was very friendly, and the music made me feel like I was listening to my own playlist. On a Sunday morning, the place is packed with people and conversation, but still has quite a few customers on weekdays. To wash the bagel down, they have a wide array of coffee to choose from. I ordered a lavender oat milk latte, which had a balanced sweet-to-bitter ratio. You can always trust Sclafani's for a well-made, gourmet bagel experience.
\$4 for a plain bagel and cream cheese
6135 Luther Ln



EINSTEIN BROS

Einstein's is a classic bagel joint that people from around the nation have access to, with 689 locations in the United States. Whenever they are catered for a Sunday morning workday, they are sure to be devoured by the Eagle Edition staff. Since it's a chain, it doesn't feel as authentic and as welcoming as other bagel shops, but I still decided to give it a fair shot. I've found that the bagels are on the chewy and tough side, even after toasting. The taste of the bagel with the cream cheese is just fine, not fantastic. I do appreciate the amount of bagel and spread options that they have — my personal favorite is the honey whole wheat bagel and honey almond shmeat. They have the most coffee options out of all the bagel shops, with a wide array of lattes, macchiatos, teas and more, which sometimes makes it feel more like a Starbucks than a bagel shop. Truthfully, Einstein Bros. Bagels is consistently average, but I would rather get my bagels at local businesses for better service, unique atmosphere and fresher ingredients.
\$3.98 for a plain bagel and cream cheese
12050 Inwood Rd

