

# Greek Yogurt Bagels

Prep Time: 10 minutes    Cook Time: 20 minutes    Yield: 4 servings

## Preparation:

1. In a large bowl **COMBINE** the dry ingredients.
2. Add Greek yogurt and **BLEND** until lump dough forms.
3. **DIVIDE** dough into 4 equal parts, 8 parts for mini bagels.
4. **GRAB** the first chunk of dough and **ROLL** it around using your hands, pressing it together to compact it. Then **POKE** a hole in the center and gently **SQUEEZE** the dough all the way around to enlarge the circle.
5. **PLACE** the bagel-shaped dough onto a lined lightly floured baking pan. **REPEAT** until all bagels are formed and placed onto the baking sheet, leaving space between each so they have room to expand.
6. In a small bowl or cup, **BEAT** the egg then **BRUSH** it onto each bagel. **ADD** your toppings.
7. **BAKE** on the upper rack at 400°F for 20 minutes or until lightly golden brown. Remove from oven and **COOL** for about 5 minutes before cutting. **TOAST** and add toppings as desired.

## Variations:

- Topping ideas: dried onions, poppyseeds, sesame seed, salt, everything bagel
- You may want to double the recipe, as these bagels are always a big hit!



## Ingredients:

- 1 cup flour\*
- 2 tsp baking powder
- 1 tsp salt
- 1 cup plain Greek Yogurt
- 1 egg

\* For gluten-free bagels, use 1/2 cup of gluten free flour and 1/2 almond flour.



AMERICAN DAIRY  
ASSOCIATION

Recipe courtesy of:  
Florida Dairy Farmers  
Floridamilk.com