

# **HOMEMADE BAGELS**

*April 25, 2024*

## **Ingredients**

- 1 cup Non-fat Plain Greek Yogurt
- 1 cup Self-rising Flour
- 1 Egg White



## **Instructions**

1. Combine Greek yogurt and flour.
2. Shape dough like a bagel.
3. Brush with egg white and sprinkle with whatever you want.
4. Bake at 350 degrees for about 20 minutes.
5. Raise oven temp to 425 degrees for a few minutes to brown them up.

Makes 5 bagels