

Gluten-free and Dairy Free Yogurt Bagels

Recipe adapted from Danielle Brown @healthygirlkitchen

INGREDIENTS:

- 1 cup Siggis plant-based yogurt
- 3 cups Bob's Red Mill Gluten-free all-purpose flour
- 1 tsp. Baking powder
- 1 tsp. Baking soda
- 1 tsp. Vinegar
- 1 tsp. Salt

INSTRUCTION:

- Line a baking sheet with parchment paper and preheat the oven to 375 F.
- Mix together all the ingredients in a large mixing bowl.
- Add more gluten-free flour if the dough is still too wet.
- Split dough into 6 portions and form into bagels using your finger or a straw to form a hole in the middle of each bagel.
- Bake for 25-30 minutes.
- Store bagels in the refrigerator.