Gluten-Free Everything Bagels

Ingredients:
2 cups cassava flour
1 1/2 teaspoons baking powder
1/2 teaspoon Kosher salt
2 cage-free organic eggs
1 cup unsweetened almond milk
3/4 cup plain nonfat Greek yogurt
Everything bagel seasoning

Directions:

1) Line a baking sheet with Parchment paper and preheat your oven to 350 degrees.

2) Combine the flour, baking powder, and salt in a large bowl.

3) Whisk one egg, the almond milk, and yogurt in a smaller bowl until combined.

4) Add the wet ingredients to the bowl with the dry ingredients and stir until you have a dough ball. Add a splash of more almond milk if the mixture is too dry.

5) Divide the dough into six equal portions, and roll each piece into a six-inch by a one-inch long rope. Place the ropes on the Parchment-lined baking sheet and join the ends, forming a circle. Use your fingers to shape and smooth the dough as you go.

6) Whisk the remaining egg with a tablespoon of water in a small bowl, and using a pastry brush, brush the egg wash over the tops and sides of each bagel. Sprinkle each bagel with the Everything bagel seasoning and place the baking sheet in the oven.

7) Bake the bagels for 30 to 40 minutes until the outer crusts are lightly browned and firm to the touch.

8) Remove the bagels from the oven and transfer them to a wire rack to cool. Store any leftovers in an airtight container.