



## Brown Sugar Cinnamon Bagel Bites

### BROWN SUGAR CINNAMON BAGEL BITES

1/2 of recipe (4 bites): 154 calories, 4g total fat (0g sat. fat), 423mg sodium, 38g carbs, 1.5g fiber, 2g sugars, 9g protein

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**Prep:** 10 minutes    **Cook:** 10 minutes



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### Ingredients

1/2 cup [BakeGood Almond Flour Blend](#)  
2 tbsp. [BakeGood Brown Sweetener](#), divided  
1 tsp. [BakeGood Aluminum-Free Baking Powder](#)  
1/2 tsp. cinnamon  
1/2 cup fat-free plain Greek yogurt

### Directions

In a large bowl, combine flour, 1 tbsp. sweetener, baking powder, and cinnamon. Mix well. Add yogurt. Mix until dough forms.

Shape dough into 8 balls, about 2 tbsp. each.

Top with remaining 1 tbsp. sweetener.

Spray an air fryer with nonstick spray. Place bagel bites in the air fryer.

Set air fryer to 360°F. Cook until golden brown and cooked through, 8-10 minutes.

MAKES 2 SERVINGS

**Oven Alternative:** Bake at 385°F degrees until light golden brown and cooked through, 10-12 minutes.

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