

## Magic Bagel Bites In The Air Fryer With Everything Bagel Seasoning

### Ingredients:

- 1 cup all-purpose flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 cup nonfat Greek yogurt
- 4 tablespoons (4 ounces, or half package) ⅓ less fat cream cheese, cut into 8 cubes
- 1 egg white, whipped
- Everything bagel seasoning - or get creative!

### Instructions:

1. In a bowl mix the flour, baking powder and salt until well combined.
2. Add the yogurt and mix until well combined.
3. Add a little flour to your counter or cutting board and knead the dough a few times until dough is a little wet but not very sticky. (You can also add flour to your hands to mix it easier.)
4. Divide the dough into 8 equal parts. Flatten each dough ball into circles, then place ½ tablespoon cream cheese on each. Fold up the edges around the cream cheese and form a ball. Use a drop of water to seal the edges if necessary so the cream cheese doesn't pop out.
5. Top with egg white and sprinkle with everything bagel seasoning. You can also leave them plain or use another topping. (I want to try cinnamon sugar!)
6. Turn the air fryer to 320F degrees and set for 12 minutes. They will expand - so don't place them right next to each other in the air fryer. You may need to do a couple of batches.