

Onion Poppy Bagels

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Ingredients:

1 1/8 cups flour, divided
2 1/4 tsp baking powder, divided
3/4 + 1/8 tsp salt
2 TBSP dried minced onions
1 cup unflavored Greek yogurt
1 TBSP butter
4 tsp poppy seeds

Directions:

- *Preheat oven to 375 degrees. Cover baking sheet with parchment paper. Melt butter and set aside.
- *Mix together 1/8 cup flour, 1/4 tsp baking powder and 1/8 tsp salt and spread over your kneading surface.
- *In a bowl, mix the remaining 1 cup flour, 2 tsp baking powder, 3/4 tsp salt with the 2 TBSP minced onions.
- *Mix in the yogurt until all of the dry ingredients are incorporated. Transfer to the prepared surface. Knead for 5 minutes. The dough will come together but still be sticky. Divide into quarters.
- *Roll each dough quarter into about a 9 inch log. Form a circle and pinch the ends together. You will have to pinch one side, turn it over and pinch the other side a few times.
- *Brush the tops with the melted butter and sprinkle with the poppy seeds.
- *Place on the prepared baking sheet. Bake for 23 to 25 minutes until golden brown. Remove from the oven. Cool completely before serving.