

Yogurt Everything Bagel Pizzas

Cook Time: 55 minutes

Servings: 6 bagels

Ingredients

- 2 1/2 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon fine salt
- 1 1/2 cup Greek Yogurt Plain
- 1/3 cup water
- 1 medium egg
- 2 teaspoons honey
- Everything bagel seasoning

Topping Options

- Pizza sauce
- Fresh mozzarella cheese, shredded
- Mini pepperoni
- Pesto
- Hot honey

Instructions

- 1 Preheat oven to 375°F. Line a baking sheet with parchment paper and set aside.
- 2 In a large bowl, combine flour, baking powder, and salt. Add yogurt and water and stir to combine. Knead briefly until smooth.
- 3 Turn dough onto lightly floured countertop and divide into 6 pieces (about 4–4.5 ounces each). Roll each piece into a 3/4-inch thick rope and form into a bagel, sealing ends with water. Widen the center hole slightly.
- 4 Whisk together egg, honey, and 2 teaspoons water until smooth. Brush over bagels and sprinkle with everything bagel seasoning.
- 5 Bake for 25–30 minutes or until tops are golden brown. Transfer to a rack to cool.

- 6 Slice bagels in half. Top with pizza sauce, mozzarella, mini pepperoni, and pesto. Return to oven and bake an additional 10 minutes or until cheese is fully melted.
- 7 Drizzle with hot honey and serve.