



This contains raw goat mozzarella, so it does have dairy.

- 1 c. almond flour
- 1 t. chia seeds combined with 3 T. warm water
- 1 egg
- 1 c. grated raw goat mozzarella

Preheat oven to 390 degrees F. Combine all ingredients, mashing until the cheese is fully incorporated. Roll the dough into a snake shape, then form into two bagels, joining the ends. Bake for 18 minutes. Top with your favorite bagel toppings or spreads, like pate, bacon and egg, pesto, etc.

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