

## Keto Bagels

### Ingredients:

- 2 ½ cups almond flour
- 1 tsp baking powder
- 4 cups shredded cheese (any cheese)
- 4 eggs, beaten
- Cooking spray
- Bagel tins or cupcake tins (12)

Preheat the oven to 400°F.

In a large bowl, combine flour, baking powder, and cheese.

Add 4 beaten eggs and mix well. Mixture will be sticky so you might have to finish with your hands. Mix until its a sticky drop biscuit dough consistency.

Spray bagel wells.

Press mixture into wells (¾ full).

Sprinkle with seasonings of your choice

Bake 10-12 minutes or until tops are golden brown.