

Hot Momma Bagel Bites

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INGREDIENTS

- 2 $\frac{1}{2}$ Cups Mozzarella, shredded
- 2 oz Cream Cheese
- 1 $\frac{1}{2}$ Cups Almond or Wheat Flour
- 4 tsp Baking Powder
- 1 tsp Xanthan Gum or Cornstarch
- 2 Eggs
- 1 Tbsp Hot Momma Seasoning, mild or fiery
- 2 Tbsp Everyday Seasoning

DIRECTIONS

Preheat oven 350*. In a microwave safe bowl, add cheeses. Microwave for 1 minute and mix. Repeat until cheese is fully melted. In a separate bowl, mix flour, baking powder, xanthan or cornstarch, and eggs. Microwave flour mixture for 20 seconds. Mix well into a dough ball. Place HMS and Everyday seasoning into a shallow bowl or plate. Pull apart dough and form into 2" balls. Take each ball and flatten into a disk. Place roughly a teaspoon size ball of cheese mixture into the center. Fold the sides around cheese and roll into a ball. Roll ball into HMS mixture. Repeat with remaining balls. Place balls onto parchment covered cookie sheet. Space slightly apart. Bake 20-30 minutes until dough balls are slightly brown and no longer doughy to the touch. Serve with marinara sauce. Ac-salsa-rize!