



So Good Cinnamon Raisin Bagel Bites



1/6th of recipe (3 bagel bites): 132 calories, 2.5g total fat (1g sat. fat), 245mg sodium, 22g carbs, 3.5g fiber, 5g sugars, 6g protein

Prep: 15 minutes **Cook:** 15 minutes

Cool: 10 minutes

More: [Breakfast Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

3 tbsp. raisins, chopped
1 cup roughly chopped cauliflower or 3/4 cup [cauliflower rice](#)
1 cup whole-wheat flour
3/4 cup fat-free plain Greek yogurt
2 tbsp. whipped butter, room temperature
2 tsp. baking powder
1 1/2 tsp. cinnamon
1/8 tsp. salt
Half a packet no-calorie sweetener (like Truvia)

Directions

Preheat oven to 450 degrees. Spray a baking sheet with nonstick spray.

Place raisins in a small bowl, and cover with warm water. Soak until softened, 5 - 10 minutes. Drain excess liquid.

Meanwhile, pulse cauliflower in a food processor until reduced to the consistency of coarse breadcrumbs. (Even if you begin with cauliflower rice, don't skip this step!)

Place cauliflower crumbs in a large microwave-safe bowl. Cover and microwave for 2 minutes. Uncover and stir. Re-cover and microwave for another 2 minutes, or until hot and soft.

Transfer to a fine-mesh strainer to drain and cool, about 10 minutes.

Using a clean dish towel (or paper towels), firmly press out as much liquid as possible.

Return cauliflower crumbs to the large bowl. Add drained raisins, flour, yogurt, 1 tbsp. butter, baking powder, 1 tsp. cinnamon, and salt. Thoroughly mix.

Evenly form into 18 balls (about 1 1/2 tbsp. each), and place on the baking sheet, evenly spaced.

Bake until tops are golden brown and insides are cooked through, 8 - 10 minutes.

In a small microwave-safe bowl, microwave remaining 1 tbsp. butter for 10 seconds, or until melted.

In another small bowl, mix remaining 1/2 tsp. cinnamon with sweetener.

Brush bagel bites with melted butter, and sprinkle with cinnamon mixture.

MAKES 6 SERVINGS

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