

# Buffalo Bagel Chips

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## Ingredients

- 2 plain bagels
- ½ cup Buffalo wing sauce
- 1 packet ranch dressing powder (optional)



## Directions

1. Preheat your oven to 250°F. Line cookie sheets with foil.
2. Slice the bagels into ⅛" thick discs. Put the discs in a resealable plastic bag and pour in the wing sauce. Shake the bag until the sauce is distributed evenly. Add more as necessary.
3. Arrange the bagel slices in a single layer on the cookie sheets. Lightly sprinkle them with ranch dressing powder.
4. Bake for 40-45 minutes, flipping once after 20 minutes. Allow the bagel chips to cool, then either serve immediately or store in an airtight container.