

# Mummified Hot Dogs

You can either wrap the whole hot dog as a mummy or leave the bottom third of it unwrapped so you give your mummy dog legs! The cut ends should curl out as the hot dog cooks.

## Ingredients

- 1 package of frozen bread dough, thawed
  - This can be substituted with ready-to-use croissant dough too, or if you have a go-to recipe for a basic bread dough, feel free to use that
- 1 package of hot dog sausages



## Method

1. Preheat your oven to 375°F. Prepare two baking trays with parchment paper.
2. If using frozen bread dough, thaw the dough out and roll out into a thin rectangle. If using ready-to-use croissant dough, tear at perforations to form rectangles and press the diagonal perforation in the middle of those rectangles to seal the dough.
3. Get an adult to help you cut the dough into long strips, about 3-4mm wide
4. Wrap each of the hot dogs with these dough strips to make them look like mummies, leaving the bottom 1/3 of the hot dog unwrapped.
5. Get an adult to help you cut the bottom 1/3 of the hot dogs: in half, from where the dough ends to the bottom; cut each half in half again to form quarters.
6. Place hot dogs onto the prepared baking trays and, once the oven is preheated, place into the oven in the middle rack. Bake for 13-20 minutes or until bread is golden and hot dogs are cooked through.
  - The bake time might depend on your oven, so check on it every 2 minutes or so once 13 minutes pass!
7. Turn off the oven once they are done. Get an adult to help you remove the trays from the oven using oven mitts. Let the mummy dogs cool a bit before decorating with mustard, ketchup, or any other condiment, and enjoy!