

Pigs in a Blanket: A Fun and Tasty Snack for Everyone

(8 oz) refrigerated crescent roll dough



OVEN
375°F

TIME
12-15 min

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INGREDIENTS

1 package (8 oz) refrigerated crescent roll dough
1 package (14 oz) mini hot dogs or cocktail sausages
1 egg, beaten (for egg wash)
Optional: sesame seeds or poppy seeds for topping
Dipping sauces: mustard, ketchup, or BBQ sauce

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper for easy cleanup.
- 2. Prepare the : Dough:** Unroll the crescent roll dough and separate it into triangles along the perforated lines.
- 3. Wrap the : Sausages:** Take one mini hot dog or cocktail sausage and place it at the wide end of a triangle of dough. Roll it up towards the pointed end, wrapping the sausage snugly in the dough. Repeat with the remaining sausages and dough.
- 4. Arrange on : Baking Sheet:** Place the wrapped sausages seam-side down on the prepared baking sheet, leaving some space between each one.
- 5. Egg : Wash:** Brush the tops of the Pigs in a Blanket with the beaten egg to give them a golden color as they bake. If desired, sprinkle sesame seeds or poppy seeds on top for added flavor and texture.
- 6. Bake:** Bake in the preheated oven for 12-15 minutes, or until the dough is golden brown and cooked through.
- 7. Serve:** Remove from the oven and let cool slightly before serving. Pair with your favorite dipping sauces for a delicious snack!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pigs-in-a-blanket-a-fun-and-tasty-snack-for-everyone/>