

Cinnamon Sugar Pretzel Dog Bites with Cheese Dip

Hey everyone, Jason Griffith here! We all love a good snack mashup, and this



OVEN
400°F

TIME
12-15 min

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INGREDIENTS

1 can refrigerated pizza dough

8 hot dogs

1/4 cup baking soda

2 cups water

1/2 cup granulated sugar

1 tbsp ground cinnamon

1 cup shredded cheddar cheese

1/4 cup milk

1/4 cup cream cheese

Swaps and Notes:

Dough: Refrigerated pizza dough is a fantastic shortcut for this recipe. You can also use crescent roll dough or a homemade pretzel dough.

Hot Dogs: Any standard hot dog works well. You can also use a beef or turkey hot dog.

Cheese Dip: The combination of cheddar cheese, cream cheese, and milk makes a simple, creamy, and delicious cheese dip. You can also use a pre-made cheese sauce or my favorite beer cheese dip as a substitute.

Cinnamon Sugar: You can adjust the amount of cinnamon and sugar to your liking.

Step-by-Step Instructions:

Preheat and Prep: Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper. Cut the pizza dough into 8 equal pieces.

Wrap the Hot Dogs: Roll out each piece of pizza dough into a long strip and wrap it tightly around a hot dog, leaving the ends exposed.

The Baking Soda Bath: In a small saucepan, bring the water and baking soda to a boil. Using tongs, carefully dip each pretzel dog into the boiling water for 30 seconds. Remove and place them on the prepared baking sheet. This step is crucial for that classic pretzel flavor and color!

Bake the Pretzel Dogs: Bake in the preheated oven for 12-15 minutes, or until the dough is golden brown and cooked through.

Make the Topping: While the pretzel dogs are baking, in a small bowl, mix together the granulated sugar and ground cinnamon.

Make the Cheese Dip: In a separate small saucepan, heat the milk and cream cheese over low heat until melted and smooth. Stir in the shredded cheddar cheese until it is completely melted and well combined.

Finish and Serve: Remove the pretzel dog bites from the oven. Sprinkle the cinnamon sugar mixture generously over the warm bites. Serve immediately with the warm cheese dip for dipping.

Tips for Success:

Don't Skip the Baking Soda Bath: This step is a must for that classic pretzel flavor and texture. It helps the dough brown beautifully and gives it a chewy crust.

Watch the Broiler: If you want a little more color on your pretzel dogs, you can pop them under the broiler for a minute, but watch them closely so they don't burn.

Serve Immediately: These are best served hot and fresh from the oven while the cheese dip is warm and the cinnamon sugar is still sweet and a little crunchy.

Use a Good Cheese Dip: The cheese dip is a key part of this dish. Use a good quality cheese for the best melt and flavor.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 350 kcal

Carbohydrates: 40g

Protein: 15g

Fat: 15g

Saturated Fat: 8g

Cholesterol: 40mg

DIRECTIONS

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11. **Use a :** Good Cheese Dip: The cheese dip is a key part of this dish. Use a good quality cheese for the best melt and flavor.
12. **Serving Suggestions and Pairings:** These Cinnamon Sugar Pretzel Dog Bites are a perfect party appetizer on their own. They're so fun to eat and a true crowd-pleaser. For a full party spread, you could serve them alongside other great appetizers like these sheet pan quesadillas or a platter of easy cheesy chicken sliders.
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16. **Fat:** 15g
17. **Saturated :** Fat: 8g
18. **Cholesterol:** 40mg
19. **Sodium:** 900mg
20. **Fiber:** 1g
21. **Sugar:** 15g
22. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. **Storage and Leftover Tips:** These pretzel dog bites are best enjoyed immediately. They do not store well as the dough can get soggy. If you have any leftovers of the cheese dip, you can store it in an airtight container in the refrigerator for up to 3 days. To reheat, warm it gently in a small saucepan.
24. **More Recipes You'll Love:** If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
25. **This :** Crockpot Nacho Dip is the reason I never have leftovers

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