

Easy Cheese-Wrapped Hot Dogs: The Ultimate Kid-Friendly Casserole

Cheesy Hot Dog Crescent Casserole



OVEN
375°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Hot Dogs: 8 standard-sized franks (beef, turkey, or veggie all work!).

Crescent Roll Dough: 1 can of refrigerated dough (or pizza dough for a chewier texture).

Cheddar Cheese: 1 1/2 cups, shredded (sharp cheddar is best).

Mozzarella Cheese: 1/2 cup, shredded for that perfect cheese pull.

Butter: 2 tbsp, melted.

Garlic Powder: 1 tsp for that savory punch.

Paprika: 1/2 tsp for color and a hint of warmth.

Parsley: 1 tbsp chopped (optional garnish).

Condiments: Ketchup and mustard for dipping.

DIRECTIONS

- 1. Preheat & Prep:** Start by heating your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with non-stick spray or a little butter.
- 2. Wrap the Hot Dogs:** Unroll your dough. If using crescent rolls, pinch the perforations to make a solid sheet, then cut into even strips. Wrap each hot dog snugly, like a mummy. Place them seam-side down in the prepared baking dish.
- 3. Add the Cheese:** This is the best part. Sprinkle the cheddar and mozzarella evenly over the top of the wrapped hot dogs, ensuring the gaps are filled with cheesy goodness.
- 4. Seasoning the Crust:** In a small bowl, whisk together the melted butter, garlic powder, and paprika. Use a pastry brush to coat the exposed dough and cheese with this seasoned butter.
- 5. Bake to Perfection:** Place the dish in the oven for 25-30 minutes. You are looking for a deep golden-brown crust and cheese that is bubbly and starting to crisp at the edges.
- 6. Finish & Serve:** Let the casserole rest for about 5 minutes (this helps the cheese set slightly). Garnish with fresh parsley and serve alongside bowls of ketchup and mustard.

SWAPS & NOTES

The Dough: While crescent dough provides a buttery, flaky finish, you can swap it for pizza dough if you prefer a more "pretzel-dog" style bite.

The Cheese: I highly recommend grating your own cheese.

Pre-shredded bags contain anti-caking agents that prevent that silky, molten melt we're looking for here.

Spicy Kick: If you want some heat, tuck a few jalapeño slices

inside the dough wrap before baking.

TIPS FOR SUCCESS

Dry the Dogs: Before wrapping the hot dogs in dough, pat them dry with a paper towel.

This prevents the dough from getting soggy on the inside.

The "Broil" Hack: If you love those crispy cheese edges, turn the broiler on for the last 60 seconds of cooking.

Just stay close-it goes from perfect to burnt very quickly!

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

Original recipe: <https://chefmaniac.com/easy-cheese-wrapped-hot-dogs-the-ultimate-kid-friendly-casserole/>