

# Hot Dog Mummies



I made this meal for my grandma when I was a kid and it's super simple and a great idea for kids to make to start to learn how to cook!

By DessertQueen123

**Prep:** 10 mins

**Cook:** 15 mins

**Total:** 25 mins

**Servings:** 8

**Yield:** 8 servings



## Ingredients

8 hot dogs

1 (8 ounce) package refrigerated crescent rolls (such as Pillsbury® Grands! Big and Flaky)

1 teaspoon yellow mustard, or as needed (Optional)

## Directions

### Step 1

Preheat oven to 350 degrees F (175 degrees C).

### Step 2

Place hot dogs in a saucepan and cover with water; bring to a boil. Reduce heat to medium-low and simmer until warmed through, about 5 minutes. Drain.

### Step 3

Roll crescent dough onto a work surface; tear into 8 pieces. Roll 1 piece dough around each hot dog, creating the look of a mummy. Place dots of mustard on the top of each for the eyes, nose, and mouth. Arrange hot dogs on a baking sheet.

### Step 4

Bake in the preheated oven until crescent dough is golden brown and flaky, about 10 minutes.

## Cook's Note:

You can change the mustard features to ketchup or something else or you could add hair. It's your preference!

## Nutrition Facts

**Per Serving:** 248 calories; protein 7.2g; carbohydrates 11.8g; fat 18.5g; cholesterol 22.5mg; sodium 731.3mg.