Classic Pigs In A Blanket

Ingredients

Crescent Dough Recipe

2 and 1/4 teaspoons (1 packet) active dry yeast

1 cup warm milk (around 110°F or 43°C)

1/4 cup granulated sugar

1/4 cup unsalted butter, softened

1 teaspoon salt

3 cups all-purpose flour

Additional flour for dusting

1 packet cocktail sausages or mini hotdogs

1. In a small bowl, combine the warm milk and sugar. Stir until the sugar is dissolved. Sprinkle the yeast over the mixture, stir gently, and let it sit for about 5-10 minutes until it becomes frothy.

2. In a large mixing bowl, combine the softened butter, salt, and 2 cups of the all-purpose flour. Add the frothy yeast mixture and mix well.

3. Gradually add the remaining flour, 1/2 cup at a time, until the dough comes together. You may not need to use all of the flour; the dough should be soft and slightly sticky.

4. Turn the dough onto a floured surface and knead for about 5-7 minutes until it becomes smooth and elastic.

5. Place the dough in a greased bowl, cover it with a clean kitchen towel, and let it rise in a warm place for about 1 to 1.5 hours or until it has doubled in size.

6. Preheat your oven to 375°F to 400°F (190°C to 200°C).

7. Once the dough has risen, punch it down, and roll it out on a floured surface into a large rectangle.

8. Cut the rectangle into triangles. Place a cocktail sausage or mini hot dog at the wider end of each triangle.

9. Roll the dough around the sausage, starting from the wider end and tucking the sides as you go. Ensure the sausage is completely wrapped.

10. Place the wrapped sausages on a baking sheet, leaving a little space between each one.

11. Follow the baking instructions on the crescent roll package, usually baking at a specified temperature for a certain amount of time until the dough is golden brown.

12. Once baked, remove from the oven and let them cool slightly before serving.

Optional: You can serve them with mustard, ketchup, or any dipping sauce of your choice.