

Spooky Halloween Treats

NEED KITCHEN EQUIPMENT AND UTENSILS:

- Blender
- Mason Jar (or glass cup)
- Markers - Permanent or any kind! They all wash off.
- Knife - Chef Knife or Pairing Knife
- Baking Sheet
- Parchment Paper
- Toothpicks

PREP FOR CLASS:

It is extremely important to be prepped and ready for class if you plan on cooking simultaneously with the chef. Please pre-measure ALL ingredients and have cooking equipment ready. This includes measuring dry ingredients, wet ingredients, prewashing produce, and peeling the carrot(s). Ingredients should be in bowls and ready to go.

Mummy Hot Dogs

Yield: 8-10 servings

Prep time: 20 minutes

Cook time: 15 minutes

INGREDIENTS:

- 1 Package Crescent Roll Dough (8 oz)
- 1 Package Hot Dogs (8-10 Count)
- 1 Tbsp. Mustard
- ½ Cup Ketchup
- 1 Tbsp. Honey
- Hot Sauce (a few dashes, no need to pre-measure)
- (Optional): Garlic powder and paprika powder to taste

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Unroll crescent dough and pinch seams together to form a solid rectangle.
3. Using a knife, cut rectangle into ½ inch strips.
4. Beginning at one end of the hot dog, start to wrap strips around the hot dog leaving a little space for a face.
5. Continue to wrap the dough around the hot dog in a random pattern to make it look like a mummy. Use two dough strips per dog.
6. Once all hot dogs are wrapped, place them on the baking sheet and bake for 12 - 15 minutes.
7. Using a toothpick, add yellow mustard in the space left for the face to add two eyes.

DIRECTIONS - Sweet and Spicy Ketchup:

1. Mix the ketchup, honey, and a few dashes of hot sauce in a bowl. Stir in the optional garlic powder and paprika if using.