

Franks in Blanks Dreidels

Recipe By *Richelle Tarko*



Cooking and Prep:  30
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Serves:  12

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Chanukah

This recipe was featured on our Instagram Stories for Chanukah 2019

#beyondthelatke. [Check-in](#) daily to see all the fun takeovers we have planned!

Ingredients (3)

Main ingredients

- 1 sheet **Gefen Puff Pastry**
- 1 pack of mini hot dogs (36)
- mustard for decorating (*optional*)

Start Cooking

Prepare the Franks in Blanks Dreidels

1. Heat oven to 350°F.
2. Roll out puff pastry sheet until pretty thin (it should not have any holes or be able to see

through it).

3. Then cut in half and out of each half cut 1/2 inch strips for wrapping.
4. Wrap mini hot dog from the center leaving a little extra dough at each end.
5. Roll in your hands to smooth out the dough and seal creases or openings. Pinch the extra dough at each end to form your dreidel points. Cut in half, creating two dreidels out of each mini frank.
6. Bake for 20 minutes (stand the dreidels up from their bottoms for extra crispness and to help keep their shape). Let cool, stick with toothpicks, and decorate with your favorite sauce!