

# Baked Corn Dogs

## Ingredients

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1 c Flour  
1 c Cornmeal  
1 t Baking Powder  
1/2 t Salt  
1/2 t Ground Mustard  
6 T Unsalted Butter  
1/2 c Milk  
1/4 c Honey  
7 Hot Dogs (halved)  
14 Wooden Sticks

## Instructions

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1. In a large bowl, whisk together the flour, cornmeal, baking powder, salt and ground mustard. Cut in the butter with a pastry blender until mixture resembles coarse crumbs.
2. Stir in the milk and honey with a wooden spoon until well combined. Place dough on a lightly floured piece of parchment paper. Sprinkle some more flour over the dough and top with another piece of parchment paper. Roll dough to 1/4-inch thickness.
3. Preheat oven to 400°. Line a large baking sheet with parchment paper and set aside.
4. Push a wooden stick up the center of the cut end of each hot dog half. Place the dog on the dough and cut a square that is big enough to wrap around it. Form dough around each dog sealing both ends

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and any open areas. Place corn dogs on the prepared baking sheet.

5. Bake for 15-20 minutes or until they start to brown. Cool for 10 minutes before serving with mustard and ketchup for dipping.