

Recipe

Corn Dog Muffins



Need a simple snack to make for after school, parties, or lazy weekends? These hearty corn dog muffins will really hit the spot! They're a fun cross between classic corn dogs and pigs-in-a-blanket, and really serve up the best of both. Instead of croissants, this recipe starts with good, old-fashioned corn muffin mix. Simply serve these up with a side of mustard or ketchup and watch them disappear!

Shop at Dollar Tree – Here's What You'll Need:

- 1 Package of Corn Muffin Mix (and the necessary ingredients listed on the box)
- 1 Package of Hot Dogs
- Muffin Pans

Easy Step-by-Step Directions:

1. Prepare the corn muffin mix as directed on the box.
2. Fill each opening of your muffin pan half full (no more) with the corn muffin mix.
3. Cut the hot dogs into thirds, so each piece is almost as wide as your muffin tin opening.
4. Lay the slice of hot dog on top of the muffin mix, and press gently until only the top of the hot dog is showing. You don't want to submerge the hot dog completely as the muffin mix will bake up and around your hot dog.
5. Bake according to the directions on the muffin box. This recipe makes about 16 muffins.

Fun Tips:

- Add some canned corn to the mix for a little different texture and some additional sweetness.
- Like it spicy? Add some jalapeños and cheddar cheese to kick the flavor up a notch!