

# PIGS IN A BLANKET WREATH

*Posted on March 28, 2024 by admin*

Follow our complete, step-by-step, photo illustrated recipe to make our Pigs In A Blanket Wreath. This super quick and easy appetizer will be a family favorite for years to come. Crescent rolls surround your favorite franks, or little smokies and bake up in just minutes. Printable recipe included.



## How to make a Pigs In A Blanket Wreath

Here's another really quick and easy appetizer for your next party, family movie night, or just any time you need a quick snack. It's so easy and bakes up in under 15 minutes.

The kids will love helping you make these. Let them roll them up or maybe add the egg wash. It's a great way to get them in the kitchen with you and create some memories they will never forget with you.

I've used regular frankfurters to make these, but you can easily make them with those Little Smokie type sausages or even little weiners if you can find them. I looked for the little weiners in several stores but they weren't available in any of them.

You can make these on a baking sheet and serve them without trying to make them into a wreath. But, I'm sure you knew that already. Smile.

I saw them prepared this way in numerous places around the internet, and thought it would be a great way to share the recipe with you. So, I'm not trying to claim this as an original idea. Smile

Serve them up with some mustard, ketchup, or maybe some Ranch dressing to be used as a dip.

They pull apart real easy and this batch made 24 pieces with a few extra pieces of the franks left over. You might want to consider making a couple of batches, they are that easy, and that good.

Ready to give them a try? Alright then, let's head to the kitchen, and... Let's Get Cooking.

**Pigs In A Blanket Recipe:** You'll need these ingredients.

I'm using hot dogs to make these, but you could easily use Little Smokies or Little Weiners if you can find them. Use your favorite and make the recipe your own.

I sliced the franks into 3 pieces each.

Open the crescent rolls and roll out the dough.

Most crescent rolls will be scored into 8 triangular shaped pieces.

Remove one of the triangle shaped pieces and spread it out. You will need to slice it into three pieces so you'll get 24 pieces of dough from your package of crescent rolls.

I used my pizza cutter to slice the dough. It worked amazingly easy.

Place a slice of the frank on the wider end of the dough.

Roll the frank up in the crescent dough.

Keep repeating the process until you have all the franks wrapped in the dough.

Gently press the tip end into the rolled up dough to secure it. You will also want to place the end down on the baking sheet so it doesn't try to spread open as it bakes.

Arrange the pieces on your baking sheet.

I used my OXO 15 inch pizza pan to bake these on. I placed a paper/foam plate in the center to help arrange the pieces in a circle. Don't forget to put the sealed end down on the pan. I ended up with 24 franks by cutting each triangle shape of the crescent rolls into three pieces each. Turns out, it was just perfect for making my wreath.

The pieces were placed close together. You may have to move them around a bit to get them even, but you will want them close enough to bake up and be touching each other.

Break one egg into a small bowl and add about a teaspoon of water to it. Use a fork to whisk it all together well. This will be our egg wash.

Brush a light coating of the egg wash over the tops of the dough.

Sprinkle the tops lightly with the poppy seeds.

Place the pan in the oven that has been pre-heated to 375F degrees. Of course, be sure to remove

that paper/foam plate first. smile.

Bake the Pigs In A Blanket until the tops are lightly browned. I suggest you use the middle rack position in your oven so the bottoms don't burn.

Watch them closely, they'll be ready before you know it.

Remove from the oven when done. Let cool. Decorate as desired.

Enjoy!

Decorate with some greenery, or some fresh herbs as desired. I served these up with small bowls of mustard, ketchup, and Ranch Dressing to be used as dipping sauces.