

# Mini Corn Dogs

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## Yield: 2 dozen

*1 2/3 cups all-purpose flour*  
*1/3 cup cornmeal*  
*3 teaspoons baking powder*  
*1 teaspoon salt*  
*3 tablespoons cold butter*  
*1 tablespoon shortening*  
*1 large egg, room temperature*  
*3/4 cup 2% milk*  
*24 miniature hot dogs*  
**HONEY MUSTARD SAUCE**  
*1/3 cup honey*  
*1/3 cup prepared mustard*  
*1 tablespoon molasses*

Preheat the oven to 450 degrees.

In a large bowl, combine the flour, cornmeal, baking powder and salt. Cut in the butter and shortening until the mixture resembles coarse crumbs.

In a bowl, beat together the egg and milk. Stir into the dry ingredients until a soft dough forms.

Turn onto a lightly floured surface. Knead six to eight times or until smooth. Roll out to a 1/4-inch thickness. Cut with a 2-1/4-inch biscuit cutter. Fold each dough circle over a hot dog and press the edges to seal (the dough will be sticky). Place on greased baking sheets.

Bake until golden brown, 10 to 12 minutes.

In a small bowl, combine the honey, prepared mustard and molasses. Serve with the corn dogs.

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Per Serving (excluding unknown items): 1912 Calories; 62g Fat (28.8% calories from fat); 42g Protein; 303g Carbohydrate; 11g Dietary Fiber; 319mg Cholesterol; 5109mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 11 Fat; 6 1/2 Other Carbohydrates.