

Bagel Dogs

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Ingredients

- 1 cup warm water
- 2 Tbsp. granulated sugar, divided
- 1 packet ($\frac{1}{4}$ oz.) active dry yeast
- 2 Tbsp. vegetable oil
- 2 eggs
- $1\frac{1}{2}$ tsp. salt
- 2 cups bread flour
- 2 cups all-purpose flour
- 16 hot dogs or 1 package mini hot dogs
- 2 quarts water
- 1 egg yolk
- 1 Tbsp. water



Directions

1. In the bowl of a stand mixer, dissolve 1 tablespoon of the granulated sugar in the warm water. Sprinkle the yeast on top and let stand for 5-10 minutes, or until creamy.
2. Using a dough hook, stir in the vegetable oil, eggs, and salt until well-combined. Add $1\frac{1}{4}$ cups of the bread flour and stir until smooth. Add the remaining flour, 1 cup at a time, and knead for 5-10 minutes, or until a smooth ball of dough forms. Place the dough in a greased bowl, turning once to coat, cover, and leave in a warm place to rise for 45 minutes, or until doubled in size.
3. Punch the dough down and turn it out onto a greased surface. Divide into 4 equal portions and roll out one piece of dough into a 6" x 14" rectangle. If making full-sized bagel dogs, place a hot dog on one short end of the dough and carefully roll the dough around it until it is completely encased. Cut the dough at the connection and pinch the edges together until the seam seals. If making mini bagel dogs, cut the dough into strips the width of the mini hot dogs and proceed as directed for full-sized hot dogs. Place bagel dogs on a greased cookie sheet and leave them to rise for 20 minutes.
4. Preheat your oven to 375°F and line cookie sheets with parchment paper. Stir together the 2 quarts of water and the remaining sugar and bring to a boil. Reduce to a simmer and add as many bagel dogs as will fit comfortably without touching. Simmer for 4 minutes, turning once halfway through, then remove the bagel dogs to a paper towel to drain.
5. In a small bowl, beat together the egg yolk and 1 Tbsp. of water until smooth. Brush the egg wash over the tops of the bagel dogs. Arrange them on the cookie sheets and bake until the outsides are golden brown, 25-30 minutes for full-sized hot dogs, 20-25 minutes for mini hot dogs. Serve warm with ketchup and mustard. Leftovers can be frozen and reheated in a microwave or oven.