

Air Fryer Mummy Dogs

Yields: 10 servings	Prep Time: 30 minutes	Cook Time: 30 minutes	Total Time: 60 minutes

Ingredients:

- 1 can (8 oz) refrigerated Pillsbury Crescent Rolls
- 2 ½ slices of American cheese
- 10 hot dogs
- Optional: mustard, ketchup, etc.



Instructions:

1. Place parchment paper in the bottom of the air fryer.
2. Unroll the dough; separate at the perforations, creating 4 rectangles. Press the perforations to seal.
3. With a knife or kitchen scissors, cut each rectangle lengthwise into 10 pieces, making a total of 40 pieces of dough. Cut cheese slices lengthwise into quarters (1/2 slice cheese, cut in half).
4. Wrap 4 pieces of dough around each hot dog and ¼ slice of cheese to look like "bandages", stretching the dough slightly to completely cover the hot dog. About ½ inch from one end of each hot dog, separate "bandages" so the hot dog shows through for "face". Place 3 to 4 crescent dogs (cheese side down) on parchment paper in the air fryer basket, spaced apart.
5. Set air fryer to 325F; cook 6 to 7 minutes or until crescent tops are light brown. With tongs, turn over each one; cook 2 to 3 minutes or until golden brown. Remove from the air fryer. Repeat with the remaining crescent dogs.
6. You can use condiments to draw features on the "face". Serve warm.