

# Hot Dog Cookies

## Ingredients:

- sugar cookie dough (*I used store-bought*)
- red food coloring
- [Homemade Buttercream Icing](#) or gel icing in tubes

## Directions:

Preheat oven to temperature on the package directions.

Line a couple of pans with parchment paper.

Divide the dough into quarters and tint 1/4 red for the 'hot dogs'. (Place in the refrigerator or freezer until ready to use.)

Shape the remaining dough into balls and form into 'buns'. (You may find that the dough is getting soft before you can shape them all and you may need to keep some in the refrigerator.)

Ours were a process of trial and error but the best size ended up being about the size of a half-dollar.

Use a butter knife to make the slit in the bun. Next form 'hot dogs' and place into buns.



Use your fingers to shape them a bit.

Place in the freezer for 10 minutes and then bake about 10-12 minutes.

After they come out of the oven use two spatulas to 'squeeze' them into shape if needed.

Let cool for 2-5 minutes before removing them from the baking sheet.

Repeat with remaining dough.

Once cooled you can decorate them with the icing to resemble mustard and ketchup.

There are many other ideas you can use to resemble other toppings but we just stuck to the basics this time around.

Enjoy!

