

Cheesy Corn Dogs

Ingredients:

- 3/4 cup flour
- 2 Tbsp cornmeal
- 1 & 1/2 tsp baking powder
- 1/4 tsp salt
- 3 Tbsp cold butter
- 1/4 cup skim milk
- 2 or 3 regular hotdogs
- 2 inch piece cheddar cheese

Directions:

1. Preheat oven to 400 degrees F. Grease bottom of 9" X 13" rectangular cake pan.
2. In medium bowl, combine flour, cornmeal, baking powder and salt.
3. Add butter to dry ingredients; use a pastry blender to cut butter into oatmeal sized pieces. Make a well/hole in center of mixture.
4. Pour milk in all at once and stir rapidly with a fork until dough pulls together into a ball. May need 1-2 tsp more of milk if dough is dry.
5. Lightly flour the cutting board and turn out dough. Knead gently until smooth ball is formed. Shape into a rectangle.
6. Roll out onto a 15cm X 30cm rectangle. Cut crosswise into 3 portions.
7. Grate cheese and sprinkle evenly over each portion. Place hotdog lengthwise down center of each portion. Fold both long sides over hotdog and pinch together.
8. Place **seam side down** into cake pan. Bake for 12-15 minutes until golden brown. Don't need to wait for the other group. Use a **metal** egg flipper to remove from pan.