

Low-Carb Fat Head Pigs in a Blanket

Prep: 15 minutes Cook: 15 minutes 🍴 Serves 8

This easy recipe uses famous Fat Head dough for the "blanket". YUM!

INGREDIENTS

Fat Head dough:

- 3/4 cup almond flour
- 1 3/4 cups mozzarella cheese
- 2 tablespoons cream cheese
- 1 egg
- 1/2 teaspoon Italian seasoning
- 1 pinch salt

Everything else:

- package of 8 hot dogs
- sesame seeds or poppy seeds for topping (optional)

DIRECTIONS

- 1 Preheat oven to 425 degrees F.
- 2 Make Fat Head dough according to instructions in Hip Tip highlights.
- 3 Separate dough into 8 sections, and roll into balls.
- 4 Using your hand, flatten and roll each piece of dough around a hot dog.
- 5 Roll in sesame seeds (if desired). Place on a parchment covered baking pan seam side down.
- 6 Bake in the oven at 425 degrees for about 14-17 minutes until dough is cooked and slightly brown.

NUTRITIONAL INFORMATION

Yield: 8 servings, Serving Size: 1 pig in a blanket

Amount Per Serving: Calories: 301, Total Carbohydrates: 5g, Fiber: 1g, Net Carbohydrates: 4g, Total Fat: 25g, Protein: 16g