



# Pigs in a Blanket

Scaled for Custom scale • Target dough: 1,980 g • Hydration: 60%

## Ingredients

- 940 g wheat berries, soft
- 500 g water, cold
- 454 g butter
- 44 g sugar, granulated
- 12 g sea salt
- 6 g baking powder
- 24 g yeast
- See Notes for other ingredients

## Directions

1. Mix the dough for several minutes in your mixer, by hand, or in a bread machine on the dough cycle.
2. Let the dough rest 30 - 45 minutes to better absorb the fat and liquids.
3. Separate the batch into 3 equal parts (310 grams, give or take).
4. Roll each ball into a 12 x 8" rectangle on floured parchment paper. Using a pastry roller, or dough scraper, divide the rectangle into 4 equal rectangles, and then divide each rectangle on the diagonal (corner to corner) to make triangles.
5. Place one sausage piece at the wide end of each triangle. If using cheese, add a small piece on top of the sausage.
6. Roll the dough up starting at the wide end, wrapping the sausage snugly and tucking the tip underneath.
7. Place seam-side down on a parchment-lined baking sheet, leaving space between pieces.
8. Optional: Brush lightly with melted butter or olive oil and sprinkle with desired seasoning.
9. Bake at 375 F for 15-20 minutes, or until golden brown and cooked through.
10. Cool slightly before serving. Serve warm or at room temperature with dipping sauces, if desired.

## Notes

### Dough Options:

This recipe was made for **crescent roll dough**. Roll thin for better wrap and even baking.

### Sausage Options (choose clean, fully cooked):

- Beef hot dogs or mini sausages
- Chicken or turkey sausages
- Grass-fed beef franks
- Nitrate-free options preferred

Cut into bite-size pieces for even baking.

### Cheese (Optional):

Cheese is optional but works well when used lightly.

- Cheddar
- Colby-Jack
- Mozzarella
- Monterey Jack

Use thin slices or small shreds to avoid leaking.

**Seasoning Options (no mixes):**

- Sprinkle of **sea salt**
- Freshly cracked **black pepper**
- Garlic powder
- Onion powder
- Everything-but-the-bagel–style seasoning (homemade)

**Finishing Options:**

- Brush baked rolls with **melted butter or olive oil**
- Sprinkle with **sesame seeds or poppy seeds**
- Serve warm or room temperature

**Dipping Sauces (optional):**

- Mustard (yellow, Dijon, or stone-ground)
- Ketchup
- Honey mustard
- Yogurt-based dip or simple sour cream sauce