

ONE BITE

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Vegan Magazine

Nov/Dec 2019

20 FESTIVE RECIPES
for **THANKSGIVING**
& **CHRISTMAS**

STAYING HEALTHY
OVER THE HOLIDAYS
with a *plant-based diet*

WIN A COPY OF VEGAN HOLIDAY COOKING

+ RECIPES

ONE EZ TOFU PRESS
TO GIVE AWAY

WIN ARTISANAL CHOCOLATE from XOCOLATL SMALL BATCH CHOCOLATE

VEGAN EATS & DRINKS
for your *New Year Party*

NOT ONE, BUT TWO
»» **READER GIVEAWAYS!** ««

Cheesy "EVERYTHING BAGEL" Dogs

Valerie - Vegan Travel Eats

Soooo these aren't REALLY bagels...because that would be way too labor intensive...and technically they aren't really "dogs" either...so is everything a LIE?! Maybe. HAHA but seriously these little vegan hot dogs wrapped in cheesy crescent dough then topped with everything seasoning taste like a bagel-wrapped dog and they're so damn easy!

INGREDIENTS

- 1 8 oz package crescent dough (I used Immaculate brand)
- 1 12 oz package vegan hot dogs
- 1 tbs everything seasoning
- ¾ cup vegan cheddar shreds
- 2 tbs vegan egg (I used Just Egg)

INSTRUCTIONS

1. Preheat oven to 375 F
2. Open the crescent dough package and separate the triangles. Cut each triangle in half lengthwise so each triangle becomes two triangles.
3. Remove the vegan hot dogs from the package and cut each one in half so you end up with 2 smaller pieces.
4. Place an ungreased baking sheet next to you.
5. Take a triangle, sprinkle it with some vegan cheddar shreds, lay a hot dog half on the larger end of the triangle and roll as tightly as possible. Place on baking sheet. Repeat until all rolls are done.
6. Place the vegan egg in a small bowl and gently brush each crescent roll with it then sprinkle some everything seasoning on top of each roll.
7. Place in the oven and bake for 15-17 minutes until golden brown



Valerie —

Valerie is the content creator at vegantraveleats.com. She has a passion for cooking and eating delicious food; through her blog, she shares the recipes that she creates, which are inspired by recipes and meals she has encountered while traveling the world with her husband.

Website: vegantraveleats.com

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