

CHEETOS® FLAMIN' HOT® Mac N' Cheese Donuts



Ingredients

- 4 cups CHEETOS® Puffs FLAMIN' HOT® Cheese Flavored Snacks
- 1 pkg (5.6 oz) CHEETOS® Mac 'n Cheese FLAMIN' HOT® Cup
- 2 eggs, divided
- 1 cup shredded cheddar cheese
- 1/3 cup all-purpose flour
- Vegetable oil, for deep-frying

How to make it

1. In food processor, pulse CHEETOS® Puffs FLAMIN' HOT® Cheese Flavored Snacks until finely ground.
2. Prepare CHEETOS® Mac 'n' Cheese FLAMIN' HOT® according to package directions. Let cool completely.
3. Stir 3/4 cup ground CHEETOS® into mac 'n' cheese; transfer remaining ground CHEETOS® to a shallow bowl. Stir in 1 egg, cheddar and Parmesan until combined.
4. Lightly coat 6-cavity donut baking pan with cooking spray. Divide mac 'n' cheese mixture among prepared wells. Refrigerate for 45 to 60 minutes or until well chilled and firm.
5. In a second shallow bowl, whisk remaining egg.
6. Transfer flour to a third shallow bowl.
7. One at a time, dredge each mac 'n' cheese donut in flour, dunk into egg and then dip into ground CHEETOS®, pressing to adhere. Transfer to parchment paper-lined baking sheet.
8. Heat high-sided skillet or saucepan filled with 4 inches of oil over medium heat until

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
35 min	10 min	45 min	6

Made with



CHEETOS® Puffs FLAMIN' HOT® Cheese Flavored Snacks

shimmering or instant-read thermometer registers 375°F. Working in batches, carefully drop donuts into hot oil and fry, turning once, for 4 to 6 minutes or until golden brown. Using slotted spoon, transfer to paper towel-lined baking sheet to drain.