

CHEETOS® FLAMIN' HOT® Smash Burger

Ingredients

Burger Buns:

- 2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 3/4 cup whole milk, divided
- 2 1/2 cups bread flour, divided
- 1 pkg (oz) quick-rising (instant) yeast
- 2 tbsp instant skim milk powder
- 2 tbsp granulated sugar
- 1 tsp salt
- 2 eggs
- 1/4 cup unsalted butter, melted and divided

Secret Sauce:

- 3/4 cup mayonnaise
- 1/3 cup barbecue sauce
- 1/4 cup caramelized onions
- 1/4 cup relish
- 1 tbsp Dijon mustard
- 1/4 tsp salt
- 1/4 tsp black pepper

Double Smash Burgers:

- 2 1/2 lbs medium ground beef
- 2 tsp salt
- 1 tsp black pepper
- 1/4 cup canola oil
- 12 slices American cheese
- 6 lettuce leaves
- 12 pickle slices
- 6 cups, for serving CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	40 min	70 min (+ 2 hr standing time)	6

Made with



CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

How to make it

1. Burger Buns: In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.
2. In small saucepan, whisk together 3 tbsp water and 3 tbsp whole milk. Whisk in 2 tbsp flour until smooth (there should be no lumps).
3. Place over low heat and cook, whisking constantly, for 3 to 5 minutes or until mixture is thickened to a paste consistency. Let cool completely.
4. To bowl of stand mixer fitted with dough hook, on low speed, mix together remaining flour, ground CHEETOS®, yeast, milk powder, sugar, salt, eggs, remaining whole milk, 2 tbsp melted butter and the cooled cooked flour mixture for 6 to 8 minutes or until a smooth, elastic dough forms.
5. Shape into ball and transfer to oiled bowl. Cover and let stand in a warm place for 60 to 90 minutes or until doubled in volume.
6. Punch dough and divide into 6 equal portions. Roll each portion into a ball. Arrange on parchment paper-lined baking sheet. Cover with plastic wrap and let rest in a warm place for 30 to 45 minutes or until puffy.
7. Preheat oven to 350°F.
8. Bake for 25 to 30 minutes or until golden brown. Brush with remaining melted butter and let cool completely on pan.
9. Secret Sauce: In medium bowl, whisk together mayonnaise, barbecue sauce, onions, relish, Dijon, salt and pepper. Refrigerate until ready to use.
10. Double Smash Burgers: Divide ground beef into 12 balls and season with salt and pepper.
11. Heat griddle to medium-high heat. Brush with oil.
12. Arrange burger balls on griddle; using heatproof spatula, smash each into a 1/4-inch-thick patty. Cook, flipping once, for 6 to 10 minutes or until golden brown, cooked through, no longer pink and instant-read thermometer registers 160°F when inserted into center of

burger.

13. Split burger buns in half and spread bottoms with secret sauce. Top bottoms with a patty, cheese slice, another patty, another cheese slice, lettuce and pickles; cap with top buns.
14. Serve smash burgers with CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks.