

CHEETOS® Original FLAMIN' HOT® Bagel

Ingredients

Bagels:

- 3 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 pkg (1/4 oz) quick-rising (instant) yeast
- 1 tsp granulated sugar
- 1 egg, beaten
- 2/3 cup liquid honey, divided
- 2 tbsp vegetable oil
- 1/2 tsp salt
- 2 cups bread flour (approx.)

Spicy Cream Cheese:

- 8 oz brick-style plain cream cheese
- 1 to 2 spicy chile peppers, seeded and diced
- 1 tsp salt

How to make it

[title]Bagels:

2. In a food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.
3. In bowl of stand mixer fitted with dough hook, mix together 3/4 cup warm water, yeast and sugar. Mix in egg, 1/4 cup honey, oil and salt until blended. Add 2 cups flour and ground CHEETOS®. Mix on low speed until a soft, smooth and elastic dough forms. If dough is too sticky, mix in up to 1/4 cup more flour.
4. Transfer dough to lightly oiled bowl. Cover and let rest in a warm place for 30 to 45 minutes or until risen and puffed.
5. Preheat oven to 425°F.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	40 min	1 hr 5 min (+ 55 min standing time)	8

Made with



**CHEETOS® Crunchy FLAMIN' HOT®
Cheese Flavored Snacks**

6. Bring 12 cups water to a boil in Dutch oven set over high heat. Stir in remaining honey. Reduce heat to medium to maintain a simmer.
7. Punch down dough and divide into 8 portions. Using palm of your hand, roll each portion tightly into a ball, pressing on work surface. Let dough balls rest for 10 minutes.
8. Working with 1 ball at a time, roll each into an 8-inch rope, about 3/4-inch thick, tapering ends slightly. Fold the ends over each other and nestle your fingers inside the hole of the bagel, pressing on work surface to seal ends together. Arrange on parchment paper-lined baking sheet. Let rest for 15 minutes.
9. Bring honey water back to a boil. Using slotted spoon, transfer 3 bagels to boiling water. When bagels rise to the surface, turn and cook for 1 minute. Transfer to paper towel-lined plate, then almost immediately transfer to lightly greased baking sheet. Repeat process, boiling remaining bagels in batches.
10. Bake for 25 to 35 minutes or until bagels are golden brown. Let cool to room temperature or serve warm.

[title]Spicy Cream Cheese:

12. In a medium bowl, using handheld electric mixer, beat cream cheese until lightly and fluffy. Beat in chile peppers and salt.
13. Spread cream cheese between split bagels to serve.