



# CHEETOS® FLAMIN' HOT® Mac N' Cheese Donuts



PREP  
TIME  
35min



COOK  
TIME  
10min



SERVES  
6

## 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

### DIRECTIONS

In food processor, pulse CHEETOS® Puffs FLAMIN' HOT® Cheese Flavored Snacks until finely ground.

Prepare CHEETOS® Mac 'n' Cheese FLAMIN' HOT® according to package directions. Let cool completely.

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.

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.

In a second shallow bowl, whisk remaining egg.

Transfer flour to a third shallow bowl.

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.

Heat high-sided skillet or saucepan filled with 4 inches of oil over medium heat until 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.

## PRODUCT

