



FLAMIN' HOT® CHEETOS® Cheesy Pull Apart Spider Bread

INGREDIENTS

- 3 **tblsp** butter
- 1 **loaf** small round or oval bread loaf, 5 in. wide
- 1/2-1 **oz packet** ranch dressing dip seasoning packet
- 3/4 **cup** shredded Mozzarella or pizza blend style cheese
- 1/2 **cup crushed** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1/4 **cup** pepperoni, diced
- 1 **tblsp** pickled jalapeños, diced (optional)
- 8 **oz tube** crescent pastry dough sheets (or prepared pizza dough)
- 2 **each** Mozzarella cheese sticks
- 1 **each** egg beaten
- 2 **each** sliced black olives



PREP
TIME
20min



COOK
TIME
15min



SERVES
4-6

PRODUCT



HOW TO MAKE

DIRECTIONS

Preheat an oven to 350°F.

Using a serrated knife, slice the bread loaf into a crosshatched pattern by creating 1-inch thick slices lengthwise, then turn 90 degrees and repeat. Do not slice all the way through the loaf, leaving the bottom inch of the loaf intact. Transfer to one side of a parchment lined baking tray.

Melt the butter and add the ranch seasoning. Stir to combine. Gently separate the openings in loaf, using your fingers, then drizzle or brush the insides of the bread loaf with the butter mixture.

Fill the openings with the shredded cheese, topped with the diced pepperoni and jalapeños, and crushed CHEETOS®.

Create the “legs” of the spider by rolling out the pastry dough sheet onto a cutting board. Slice two mozzarella sticks, first in half, then lengthwise, to create 8 sticks. Slice the dough into strips wide enough to encase each stick. Close and pinch the edges to seal. Use the excess dough to roll and create a small ball.

On the same baking tray, attach the rolled dough ball to the loaf to create the “head” and decorate with two whole olives for “eyes” and half olives for “fangs.”

Arrange the cheese stuffed pieces onto the same pan (or use another prepared baking tray if needed to allow for 1/2 in. spread.) Brush with the beaten egg, then sprinkle with crushed Cheetle®.

Bake for 12-15 minutes or until the cheese is melted and gooey and the pastry dough is golden brown. Once baked, carefully remove from the oven, arrange into a spider shape, then serve and dig in!