



Once balls are set, bring 2 qt of oil to 350°F, and set up your fry station.



Beat four eggs together in one bowl, add two cups flour to another, and set up your bowl with crushed CHEETOS® alongside them.

When oil reaches temperature, begin coating balls in flour first, followed by egg and then crusting with crushed CHEETOS®.

Fry until crisp and balls begin to float, move to platter and allow to cool to touch.

To Decorate: Using exacto knife, straighten the edge of your nori and then cut zig-zag pattern along the side to create triangles for eyes and noses. When you reach the end of your sheet, draw a line back to create additional triangles, continue until you reach 36 pieces and then cut 12 mouths from the rest of the sheet. You can also feel free to get creative with hole punches or stencils! Place your nori face pieces onto your pumpkin and then using your pastry brush dampened with water, dab them until they soften and adhere. Place your basil leaf on top, and secure in place with a pretzel stick "stem."