



PREP  
TIME

**35**min



COOK  
TIME

**10**min



SERVES

**6**

## PRODUCT



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

## 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.