

THE OFFICIAL

COOKBOOK

THE  
*Spotted  
Cheetah*  
A RESTAURANT BY CHEETOS®





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WHITE CHEDDAR CHEETOS® & CHEETOS® SWEETOS® APPLE CREPES




# CHEETOS® CRUSTED FRIED PICKLES + CREAMY RANCH

 SERVES 4

## INGREDIENTS

-  **1 cup** mayonnaise
-  **½ cup** sour cream
-  **1 tsp.** garlic powder
-  **1 tsp.** onion powder
-  **1 Tbsp.** chopped chives
-  **1 Tbsp.** chopped parsley
-  **2 tsp.** chopped dill
-  **½ tsp.** celery salt
-  **2 tsp.** fresh-squeezed lemon juice
-  **2 Tbsp.** milk, more if necessary
-  Kosher salt
-  **2 large** dill pickles, cut into ½-inch slices
-  **1 cup** flour
-  **3 eggs**, beaten together with 1 Tbsp. water until smooth
-  **1 cup** breadcrumbs
-  **1½ cups** Cheetos® Crunchy, pulverized to size of breadcrumbs



**CHEETOS® CRUSTED  
FRIED PICKLES +  
CREAMY RANCH**

## DIRECTIONS



1

### MIX THE CREAMY RANCH

- Combine the mayo, sour cream, garlic powder, onion powder, chives, parsley, dill and celery salt.



2

### PREPARE THE CHEETOS® CRUSTED FRIED PICKLES

- Pat the pickles dry.
- Set up the standard breading procedure:
  - (a) Flour
  - (b) Egg wash
  - (c) Breadcrumbs
  - (d) 1 cup Cheetos® crumbs (reserve ½ cup).
- Run the pickles through the breading procedure and reserve in the fridge for 1 hour.
- Fry the pickles until they are brown and crispy. Toss with Cheetos® crumbs and serve with creamy ranch dressing.

# CHEETOS® GRILLED CHEESE + TOMATO SOUP

 SERVES 4

## INGREDIENTS

-  ½ cup extra virgin olive oil
-  1 large red onion
-  Pinch crushed red pepper
-  3 cloves garlic
-  1 cup white wine
-  2 pounds ripe summer tomatoes
-  10 basil leaves, cut into chiffonade
-  2 cups tomato juice
-  1 cup day-old Italian bread, cubed
-  1½ cups Cheetos® Crunchy
-  High-quality olive oil for finishing
-  16 slices bacon
-  8 slices beefsteak tomato, ¼-inch thick
-  2½ cups grated cheddar cheese
-  1¼ cups chopped Cheetos® Crunchy Cheddar Jalapeño
-  1½ cups mayonnaise
-  8 slices white or sourdough pullman loaf
-  8 cheddar cubes
-  4 white cheddar cubes
-  12 pickled jalapeño slices
-  8 cherry tomatoes
-  4 Cheetos® Puffs
-  4 sprigs of basil



## DIRECTIONS



1

### COOK TOMATO SOUP

- Coat a large, wide pot with olive oil over medium heat, and add the onions. Season with salt and crushed red pepper. Cook the onions for 8 to 10 minutes until they are soft. Add the smashed and finely chopped garlic and cook for 2 to 3 minutes.
- Add the wine and reduce by half.
- Stir in the tomatoes and season with salt. Cook until the tomatoes are soft.
- Toss in the whole basil leaves.
- Working in batches, carefully purée the tomato soup in the blender until smooth. Return purée to the pot.
- Stir in the bread and 1 cup of coarsely chopped Cheetos®, and cook the soup over medium heat until the bread and Cheetos® have lost their shape. Adjust the seasoning if needed.
- Serve the soup in a cup. Cover the rim with finely pulverized Cheetos®. Top the soup with basil chiffonade and a drizzle of olive oil.



2

### GARNISH WITH SKEWERS

- Skewer 1: (from bottom to top)
  - a) cheddar cube b) jalapeño slice c) white cheddar cube
  - d) jalapeño slice e) cheddar cube
- Skewer 2: (from bottom to top)
  - a) cherry tomato b) Cheetos® Puff c) cherry tomato
- Place 1 crispy slice of bacon between skewers.
- Finish with a sprig of basil and chopped basil for garnish.

CONTINUED ON NEXT PAGE



**CHEETOS® GRILLED  
CHEESE + TOMATO SOUP**

## DIRECTIONS CONT.

### 3 ASSEMBLE THE GRILLED CHEESE

- Cook 12 slices of bacon until crisp but still slightly pliable.
- Spread an even layer of mayonnaise on 1 side of 4 slices of the bread. Lay the bread mayo-side down. Sprinkle grated cheese in a thin, even layer on each slice of bread. Arrange 3 slices of bacon on top of the cheese. Place 2 tomato slices on each sandwich.
- Sprinkle remaining cheese on each sandwich. Sprinkle each sandwich with chopped Cheetos® Crunchy Cheddar Jalapeño and top with the remaining bread. Spread a thin, even layer of mayo on each bread. Press down sandwich.
- Cook the sandwiches on a griddle or a sauté pan until brown and crispy on both sides and the cheese is melted. Cut each sandwich into thirds.
- Serve the hot sandwiches next to the tomato soup.









**CHEETOS® GRILLED  
CHEESE + TOMATO SOUP**



# CHEETOS® MEATBALLS

 SERVES 4

## INGREDIENTS

-  Extra virgin olive oil
-  **¼ pound** pancetta, cut into ¼-inch dice
-  **3** yellow onions
-  Crushed red pepper
-  Kosher salt
-  **6** cloves garlic
-  **3** 28-ounce cans San Marzano tomatoes
-  **½ pound** ground beef
-  **½ pound** ground veal
-  **½ pound** ground pork
-  **2** large eggs
-  **1 cup** freshly grated Parmigiano, plus more as needed
-  **¼ cup** chopped fresh Italian parsley
-  **5¼ cups** pulverized Cheetos® Crunchy
-  **2** cups ricotta cheese
-  **2 cups** dill pickles, cut into ¼-inch dice
-  **1 cup** finely chopped chives





**CHEETOS®**  
**MEATBALLS**

## DIRECTIONS



1

### COOK THE SAUCE

- Coat a large saucepan with olive oil. Add pancetta; bring to medium heat and cook for 6 to 8 minutes.
- Add 1 onion (cut into ½-inch dice), 4 garlic cloves (smashed and finely chopped) and a pinch of red pepper. Season generously with salt; cook until the onions are soft, stirring frequently.
- Add the tomatoes along with 2 cups of water. Add up to 1 more cup for consistency while cooking. Season generously with salt. Cook sauce for 2 to 3 hours, stirring occasionally.



2

### ASSEMBLE THE MEATBALLS

- Coat a large sauté pan with olive oil, add 2 onions (cut into ¼-inch dice), and bring to medium-high heat. Season onions generously with salt and cook until soft.
- Add 2 finely chopped garlic cloves and a pinch of red pepper. Sauté for 2 to 3 minutes. Turn off heat.
- In a large bowl, combine the beef, veal, pork, eggs, Parmigiano, parsley and 5 cups pulverized Cheetos®. Season with salt. Combine the mixture using your hands.
- Add the onions and about ½ cup water. Combine mixture again – it should be wet.
- Preheat the oven to 350°F.
- Using damp hands, shape the meat into balls a little larger than a golf ball. Roll each meatball around in 5 cups of pulverized Cheetos®.
- Deep-fry meatballs until dark brown and very crispy. Place meatballs on sheet in oven for 10 minutes.

CONTINUED ON NEXT PAGE



**CHEETOS®**  
**MEATBALLS**

## DIRECTIONS CONT.



**3**





### COMBINE AND PLATE

- Cook the meatballs in the sauce for 15 to 20 minutes or until the sauce clings nicely to the meatballs.
- Place the meatballs in a serving dish; spoon sauce over the meatballs. Top with ricotta and diced pickles. Sprinkle with remaining pulverized Cheetos® and chives.

# PURRFECTIONLY FRIED GREEN TOMATOES

 SERVES 4

## INGREDIENTS

-  8 ½-inch-thick slices green beefsteak tomatoes
-  2 cups flour
-  2 eggs beaten with 2 tsp. water to smooth mixture
-  1 cup panko breadcrumbs
-  1⅞ cups Simply Cheetos® Puffs White Cheddar Jalapeño, pulverized to size of breadcrumbs
-  1 cup instant polenta
-  ½ cup + 3 Tbsp. grated Parmesan
-  2 ears of corn, shucked
-  High-quality olive oil
-  ½ pint cherry tomatoes, halved
-  Kosher salt
-  Pinch crushed red pepper
-  2 to 3 Tbsp. red wine vinegar
-  1 cup english cucumbers, ¼-inch dice
-  2½ cups baby arugula
-  2 Tbsp. pine nuts



## DIRECTIONS



### 1 PREPARE THE FRIED GREEN TOMATOES

- Combine the panko, polenta, Parmesan and the Cheetos® crumbs.
- Run the tomatoes through the flour, egg wash and breadcrumb/Cheetos® mix.
- Reserve in the fridge for at least 1 hour.
- Deep-fry the tomatoes until brown. Drain on paper towels and sprinkle with pulverized Cheetos®.



### 2 COOK THE SALAD

- Preheat grill or grill pan. Brush the corn with olive oil and cook until charred on all sides, about 10 minutes. Remove the corn, let cool, and cut the kernels off the cobs.
- In a sauté pan over medium-high heat, sauté the corn and tomatoes with oil. Season with salt and crushed red pepper. Cook for 3 to 4 minutes.
- Stir in the red wine vinegar. Season if needed.



### 3 BLEND THE PESTO

- In a blender, combine the arugula, pine nuts, Parmesan and pulverized Cheetos®.
- Turn on the machine and drizzle in about 1/3 cup of oil. Season with salt if needed.



### 4 ASSEMBLE AND PLATE

- Schmear the arugula pesto on the plate. Place two fried tomatoes overlapping the pesto.
- Mix arugula and cucumbers with the tomato/corn mixture. Spoon the corn salad next to the fried tomatoes.
- Sprinkle with the coarsely chopped Cheetos®.



**PURRFECTLY FRIED  
GREEN TOMATOES**



# FLAMIN' HOT<sup>®</sup> MAC N' CHEETOS<sup>®</sup>

 SERVES 4

## INGREDIENTS

-  Extra virgin olive oil
-  **6 slices** bacon, cut crosswise into 1/2-inch strips
-  **3 Tbsp.** unsalted butter
-  **1 onion**, cut into 1/4-inch dice
-  Kosher salt
-  **1/2 cup** all-purpose flour
-  **1 quart** whole milk
-  **1 pound** shells or other short pasta
-  **1 1/2 cups** freshly grated cheddar cheese
-  **1 1/2 cups** freshly grated fontina cheese
-  **1/2 cup** freshly grated Parmigiano
-  **1/4 cup** dijon mustard
-  Hot sauce, to taste
-  **2 cups** pulverized Simply Cheetos<sup>®</sup>  
Puffs White Cheddar
-  **2 cups** chopped Cheetos<sup>®</sup> Flamin' Hot<sup>®</sup>  
Chipotle Ranch



**FLAMIN' HOT®**

**MAC N' CHEETOS®**

## DIRECTIONS



**1**

### COOK THE BACON

- Drizzle a bit of olive oil in a large saucepan, add the bacon, and bring the pan to medium heat.
- Stir the bacon occasionally. When it's crispy, remove it from the pan and drain on paper towels. Do not discard the bacon fat!



**2**

### HEAT ONION MIXTURE

- Add the butter and onion to the pan with the fat, season with salt, and cook until the onion is soft and aromatic, 8 to 10 minutes.
- Add the flour and cook, stirring frequently, for 4 to 5 minutes.
- Slowly whisk in the milk, season with salt, bring to a boil, and reduce to a simmer.
- Cook over low heat for 8 to 10 minutes.



**3**

### BOIL THE PASTA

- Meanwhile, bring a large pot of well-salted water to a boil.
- Add the pasta to the boiling water and cook for 1 minute less than the instructions on the package suggest.
- Drain the pasta and reserve.



**4**

### CREATE CHEESE MIXTURE

- Add the cheddar, fontina, Parmigiano and pulverized Cheetos® Puffs White Cheddar to the milk mixture and whisk to combine.
- Add the mustard and a few shakes of hot sauce, and adjust the seasoning if needed.
- Add a little more milk if the mixture seems too thick. Stir in the cooked bacon and pasta.



**5**




### SPRINKLE WITH CHEETOS®

- Sprinkle with Cheetos® Flamin' Hot® Chipotle Ranch and put under the broiler until it gets super crispy and crunchy.

# CHEETOS® MIX-UPS™ CRUSTED CHICKEN MILANESE

 SERVES 4

## INGREDIENTS

-  **¾ cup** red wine vinegar
-  **1 Tbsp.** kosher salt
-  **1½ tsp.** sugar
-  **2 or 3 shots** of hot sauce
-  **1** red onion, sliced into very thin rings
-  **1 cup** all-purpose flour
-  **2** large eggs, beaten with 1 Tbsp. butter
-  **½ cup** panko breadcrumbs
-  **½ cup** freshly grated Parmigiano
-  **4** thick-cut boneless, skinless chicken breasts, butterflied and lightly pounded
-  **1 cup** Cheetos® Mix-ups™, pulsed in a food processor to the same size as panko
-  Extra virgin olive oil
-  **½ cup** freshly grated pecorino
-  **½ cup** hazelnuts, toasted
-  **2 Tbsp.** fresh Italian parsley, chopped
-  **1** bag of mesclun mix
-  **½ cup** coarsely chopped Cheetos® Mix-ups™
-  Pickled red onions



## DIRECTIONS



### 1 MARINATE THE ONIONS

- In a medium bowl, combine the vinegar with ½ cup cold water. Add the salt, sugar and hot sauce, and stir. Add the sliced onions. Let sit for at least 1 hour.



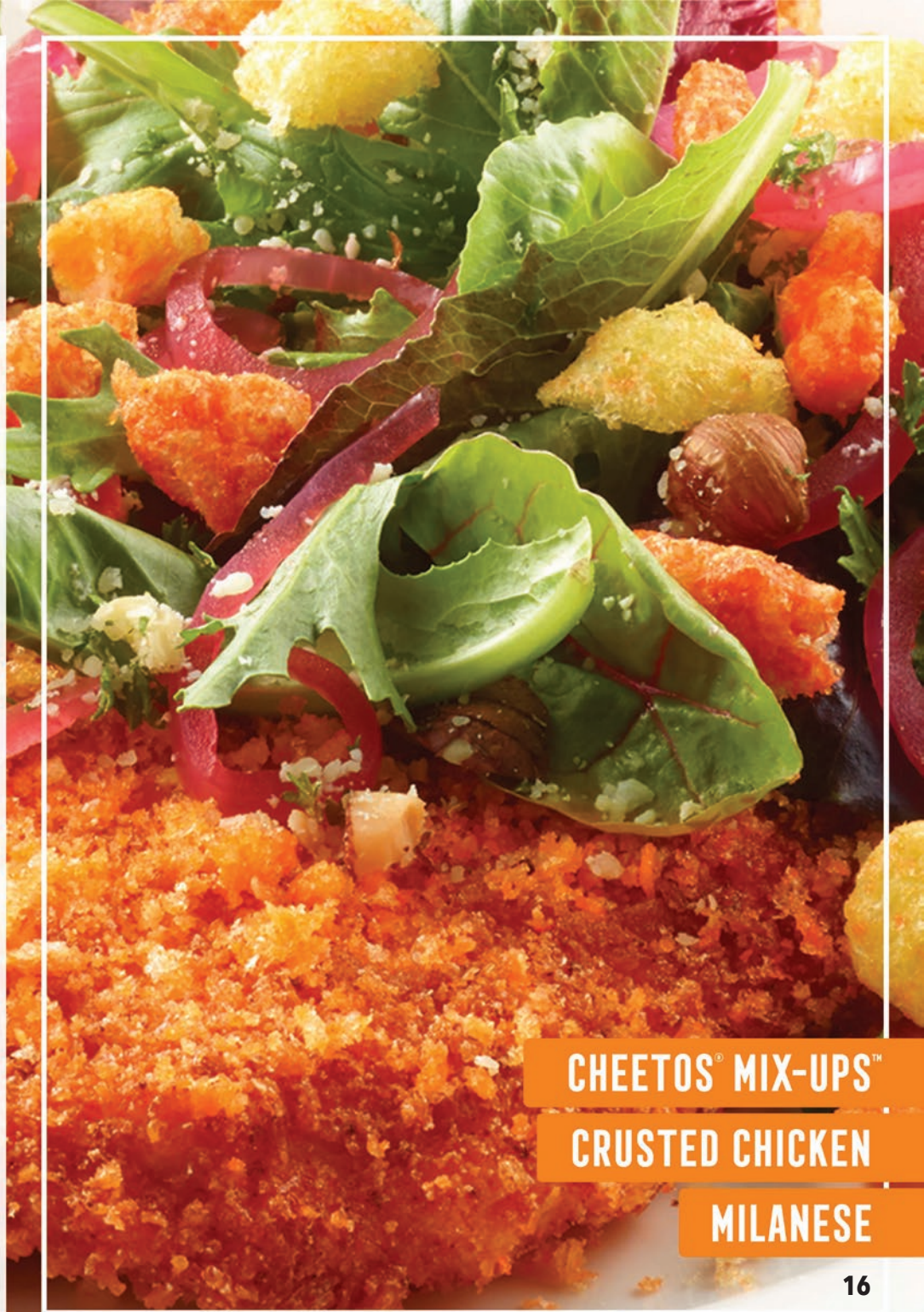
### 2 BREAD AND COOK THE CHICKEN

- Set up a standard breading procedure: one bowl with flour, one with the egg-water mixture, and one with the panko, pulsed Cheetos® and Parmigiano combined.
- Season the chicken with salt. Using one hand for dry ingredients and one hand for wet, dredge the chicken lightly in the flour, shake off the excess, dip it in the egg wash, and then pack on the panko. Lay the breaded chicken on a baking sheet and refrigerate for at least 1 hour.
- Pour ½ inch of olive oil into a large sauté pan. Bring to medium-high heat. Line a baking sheet with a couple layers of paper towels.
- Once the oil is hot, add the chicken; don't crowd the pan.
- Cook the first side of the chicken until golden brown and crispy, 3 to 4 minutes; turn and brown the other side. When the chicken is done, lay it on the paper towels to drain off the excess oil. Sprinkle with salt.



### 3 MIX SALAD AND ASSEMBLE DISH

- Pulverize pecorino, hazelnuts and parsley until coarsely chopped.
- In a large bowl, combine the mesclun, hazelnut mix and some of the pickled red onions; dress this mixture with olive oil and some of the pickling liquid. Toss to combine.
- Top chicken with the salad and then sprinkle on chopped Cheetos® Mix-Ups™.



CHEETOS® MIX-UPS™

CRUSTED CHICKEN

MILANESE



# SPICY CHEETOS® NACHOS

 SERVES 4

## INGREDIENTS

-  1 onion, cut into 1-inch dice
-  ½ small fennel bulb, tops and stalk removed, cut into 1-inch dice
-  1 celery rib, cut into 1-inch dice
-  3 cloves garlic, smashed
-  Extra virgin olive oil
-  Kosher salt
-  1 cup tomato paste
-  1 cup hearty red wine
-  ½ pound sweet Italian sausage
-  ½ pound spicy Italian sausage
-  1 bay leaf
-  1 thyme bundle, tied with butcher's twine
-  2 Tbsp. butter
-  2 Tbsp. flour
-  2 cups milk
-  3 cups grated fontina cheese
-  1 bag of Cheetos®
-  2 cups iceberg lettuce, ½-inch chiffonade
-  2 beefsteak tomatoes, cut into ½-inch dice
-  ½ cup pickled jalapeños
-  1 cup sour cream
-  4 scallions, finely sliced on the bias
-  Cheetos® Flamin' Hot® for garnish



**SPICY CHEETOS®**

**NACHOS**

## DIRECTIONS



**1**

### MAKE THE RAGÙ

- Purée onions, fennel, celery and garlic to a coarse paste.
- Coat a wide, deep pan with olive oil, add the puréed veggies, season with salt, and bring to medium-high heat. Cook the veggies for about 30 minutes, until all the liquid has evaporated. Stir occasionally.
- After a brown residue has formed, add the tomato paste, stirring to combine. Let it brown a little, and continue stirring for 2 to 3 minutes.
- Add the wine, stir to combine, and scrape up any remaining brown bits; cook until about half the wine has evaporated, 4 to 5 minutes.
- Add both the sweet and the spicy sausage. Using a spoon to break it up, cook until the meat is brown, 10 to 15 minutes.
- Add enough water to the pan to cover the meat by about ½ inch. Stir to combine well.
- Add the bay leaves and the thyme bundle. Season with salt. Bring the sauce to a boil and reduce to a simmer. Continue cooking for 3 hours, tasting, seasoning and adding more water as needed.



**2**

### MIX THE CHEESE SAUCE

- In a saucepan, melt the butter and whisk in the flour. Cook for 3 to 4 minutes.
- Whisk in milk and bring the mix to a boil. Reduce to a simmer and cook for 8 to 10 minutes.
- Whisk in cheese. Season with salt.

CONTINUED ON NEXT PAGE



**SPICY CHEETOS®**

**NACHOS**

## DIRECTIONS CONT.



**3**















### ASSEMBLE AND PLATE

- Turn on the broiler.
- Empty the bag of Cheetos® into an ovenproof dish large enough to accommodate the entire bag of Cheetos® in an even layer.
- Spoon a thick layer of the sausage ragù over the Cheetos®. Ladle the cheese sauce over the ragù. Place the dish in the broiler until the cheese starts to brown on top.
- Top with the lettuce, tomatoes, jalapeños, sour cream, scallions and Cheetos® Flamin' Hot®.

# FLAMIN' HOT® LIMÓN CHICKEN TACOS

 SERVES 4

## INGREDIENTS

-  **¼ cup** olive oil
-  **1 large** Spanish onion, cut into ¼-inch dice
-  **2 large** garlic cloves, smashed and finely chopped
-  **1 jalapeño**, stem and seeds removed, finely chopped
-  **1 bunch** cilantro, stems and leaves separated, finely chopped
-  **¼ cup** tomato paste
-  **4** skinless, boneless chicken thighs cut into ½-inch dice
-  **2 cups** chicken stock
-  Juice and zest of 4 limes
-  **8** corn tortillas, wrap the stack in aluminum foil
-  **1 cup** sour cream
-  **1 cup** very coarsely chopped Cheetos® Flamin' Hot® Limón
-  Kosher salt
-  **½ cup** whole picked cilantro leaves



## DIRECTIONS



### 1 CREATE TACO FILLING

- Coat a large sauté pan with olive oil; add the onions, season with salt and cook over medium-high heat until the onions are soft.
- Add the jalapeños, jalapeño stems and garlic, and sauté for 2 to 3 minutes.
- Stir in the tomato paste. Cook for 2 to 3 minutes.
- Stir in the chicken and black beans. Season with salt. Add half of the lime zest and juice.
- Add half of the chicken stock. Bring to a boil and then to a simmer. Reduce the chicken stock by half. Add the remaining chicken stock and simmer for 20 to 30 minutes.
- Toast the tortillas on a flattop or grill.



### 2 COMBINE AND DIVIDE

- Combine lime zest and juice with the sour cream to make the lime crème.
- Divide the filling evenly between the tortillas. Top the filling with crème, chopped Cheetos® Flamin' Hot® Limón and cilantro leaves.





















FLAMIN' HOT® LIMÓN

CHICKEN TACOS

# CHEETOS® SWEETOS® CRUSTED CHEESECAKE

 SERVES 4

## INGREDIENTS

-  7½ Tbsp. unsalted butter
-  1 cup vanilla wafer crumbs
-  2 cups Cheetos® Sweetos® Cinnamon Sugar crumbs
-  ½ tsp. cinnamon
-  ½ tsp. ground ginger
-  2 grates fresh nutmeg
-  16 ounces of cream cheese, at room temp
-  1 12-ounce goat cheese log
-  12 ounces sour cream
-  6 large eggs
-  4½ cups sugar
-  2½ tsp. vanilla extract
-  2½ cups blueberries
-  ¼ cup lemon juice
-  Salt
-  3 cups slivered, blanched almonds (toasted)
-  1 tsp. baking soda
-  ½ cup light corn syrup



**CHEETOS® SWEETOS®  
CRUSTED CHEESECAKE**

## DIRECTIONS



1

### PREPARE THE CRUST

- Butter a 9-inch springform pan.
- In a large mixing bowl, combine and stir together the vanilla wafer crumbs, 1 cup Sweetos® crumbs, ¼ cup sugar, cinnamon, ginger, nutmeg, pinch of salt and 6 Tbsp. melted butter.
- Use fingers to press the crumb mixture onto the bottom of the pan, about halfway up the sides.



2

### CREATE THE FILLING

- Preheat oven to 350°F.
- Beat the cream cheese and goat cheese together until light and fluffy.
- Add the sour cream and continue beating until combined.
- Add 4 eggs one at a time. Mix thoroughly before adding the next one.
- Add 1½ cups sugar and 2 tsp. vanilla extract. Beat until just combined.



3

### COOK THE BLUEBERRY COMPOTE

- Throw the blueberries, freshly squeezed lemon juice, 1¼ cups sugar and a pinch of salt into a pot and cook until a jam consistency.

CONTINUED ON NEXT PAGE



**CHEETOS® SWEETOS®  
CRUSTED CHEESECAKE**

## DIRECTIONS CONT.

**4**

### MAKE THE ALMOND TUILES

- Preheat oven to 350°F.
- Mix 1½ Tbsp. butter (at room temp.) and 1½ cups sugar until light and fluffy.
- Add corn syrup, 2 eggs, 1 tsp. salt, 1 cup Sweetos® (ground, not powdery) and ½ tsp. vanilla extract. Fold in almonds.
- On a sheet tray with silicone mat, place dollops of tuile batter 3 inches apart using a teaspoon measuring spoon.
- Place sheet in oven until they're a dark golden brown.
- Once the tuiles are out of the oven, let them cool for a minute.
- Move tuiles to form over the side of a cylinder (like the side of a rolling pin).
- When the tuile shape is set, gently remove and place in an airtight container.



**5**

### FILL THE CHEESECAKE












- Pour the filling into the crust. Place on a baking sheet and bake for 30 minutes. Rotate sheet and cook for another 25 to 30 minute. If the filling starts to color, tent the pan with aluminum foil.
- Remove the cake from the oven and let it cool completely before adding the blueberry compote and almond tuiles.



# CHEETOS® SWEETOS® SWEET AND SALTY COOKIES

 SERVES 4

## INGREDIENTS

-  **28 Tbsp.** unsalted butter, room temp
-  **1 cup** powdered sugar
-  **1 tsp.** vanilla extract
-  **1¾ cups** all-purpose flour
-  Pinch of salt
-  **½ cup + 2 Tbsp.** Cheetos® Sweetos® Caramel, pulverized
-  **½ cup** natural brown sugar
-  **1½ cups** granulated sugar
-  Juice of 1 lemon
-  **¼ cup** heavy cream
-  **2 Tbsp.** rock salt



## DIRECTIONS



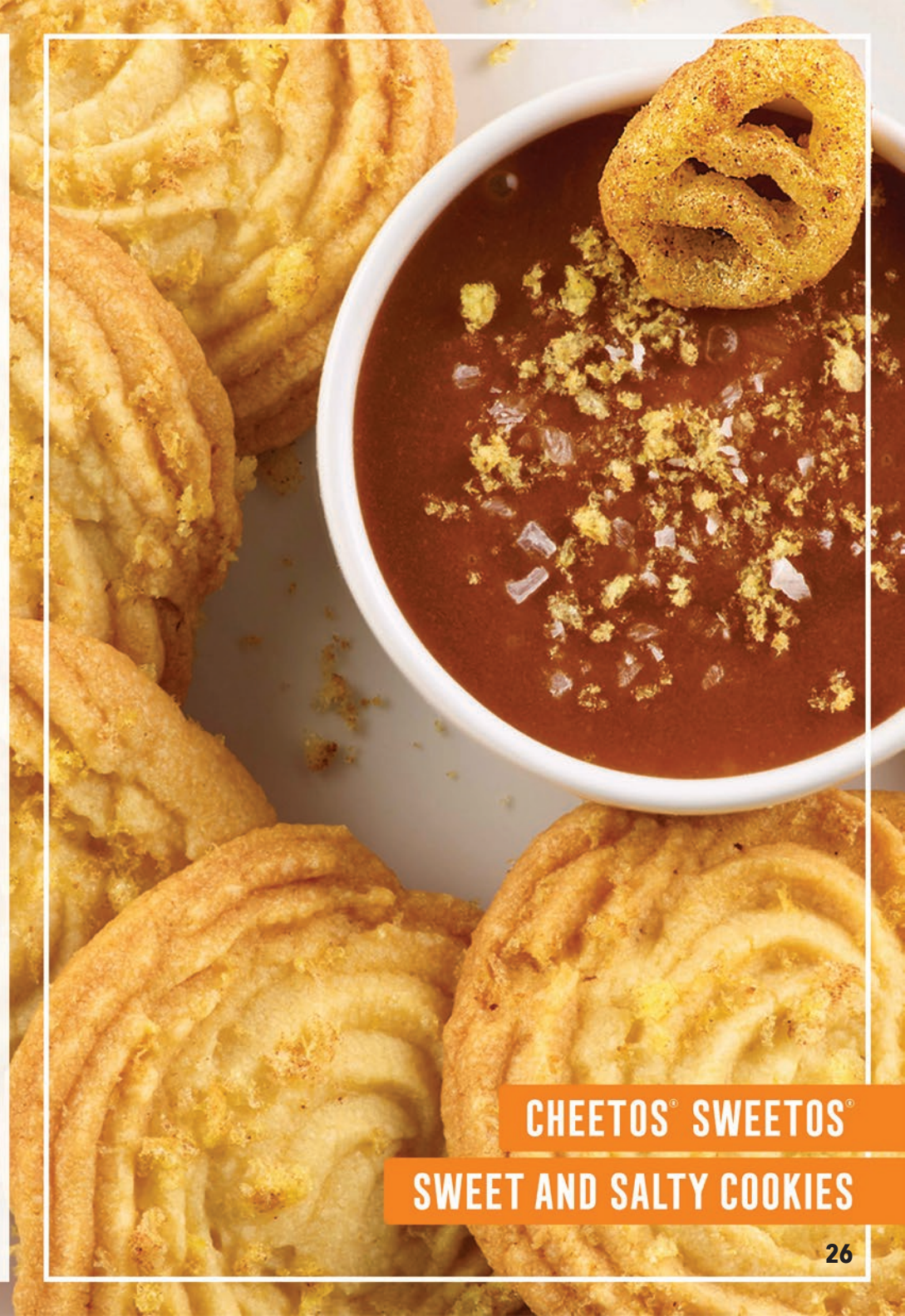
### 1 BAKE THE COOKIES

- Preheat the oven to 325°F.
- Beat 16 Tbsp. butter, powdered sugar and vanilla in the bowl until creamy.
- Fold in the flour and salt. Try to do this briskly without mixing the batter too much.
- Transfer the batter to a pastry bag fitted with a large star tip.
- Pipe the dough onto an ungreased baking sheet in 2-inch circles.
- Sprinkle ½ cup of Sweetos® crumbs and brown sugar evenly over the cookies.
- Bake the cookies for 12 to 15 minutes or until golden.



### 2 MIX THE CARAMEL DIPPER

- In a large saucepan, combine sugar, lemon juice and ¼ cup water. Bring the mix to a boil until the sugar caramelizes. Don't let the sugar burn.
- Once the sugar caramelizes, remove the pan from the heat and immediately add the heavy cream.
- Whisk the cream until the mix stops bubbling, and then add 12 Tbsp. of butter 2 pats at a time.
- Once all the butter has been added, let the caramel cool.
- Sprinkle the sauce with the pulverized Sweetos® and rock salt.



CHEETOS® SWEETOS®

SWEET AND SALTY COOKIES



# WHITE CHEDDAR CHEETOS® AND CHEETOS® SWEETOS® APPLE CREPES

 SERVES 4

## INGREDIENTS

-  2 large eggs
-  ½ cup whole milk, plus more as needed
-  ½ cup club soda
-  Kosher salt
-  1 cup all-purpose flour
-  5½ Tbsp. unsalted butter, melted
-  2 cups mascarpone
-  1½ cups coarsely chopped Cheetos® Sweetos® Caramel
-  1½ cups coarsely chopped Cheetos® Sweetos® Cinnamon Sugar
-  ½ tsp. vanilla extract
-  4 Granny Smith apples, peeled, cored and cut into ¼-inch slices
-  ½ cup brown sugar
-  ½ cup brandy
-  ½ cup coarsely chopped Simply Cheetos® Puffs White Cheddar



**WHITE CHEDDAR CHEETOS®**

**AND CHEETOS® SWEETOS®**

**APPLE CREPES**

## DIRECTIONS



**1**

### MAKE THE CREPES

- Beat together eggs and milk in bowl. Whisk in club soda and a pinch of salt. Gradually whisk the flour and mix until just combined; then whisk in 3 Tbsp. melted butter. The mix should be really thin. If it's thick, add a little more milk. Let the batter sit for at least 30 minutes.
- In a small nonstick sauté pan, melt ½ butter over medium heat. Swirl the butter around to coat the bottom of the pan. Wipe out any excess with a paper towel.
- Slowly ladle 1½ to 2 ounces of crepe batter in the pan until the pan is evenly coated.
- When the edges of the crepe begin to pull away from the pan, turn crepe over and cook for 1 minute.
- Remove the crepe from the pan, let cool, and set aside in a stack separated by layers of parchment paper.



**2**

### MIX THE MASCARPONE

- Combine 2 cups mascarpone, 1 cup coarsely chopped Cheetos® Sweetos® Caramel, 1 cup coarsely chopped Cheetos® Sweetos® Cinnamon Sugar and ½ tsp. vanilla extract. Reserve at room temperature.



**3**

### SOFTEN THE APPLES

- Melt 3 Tbsp. of butter in a large sauté pan. Add the apples, and sauté for 3 to 4 minutes or until the apples start to soften.
- Add the brandy, flambé and let the alcohol cook out.
- Add the brown sugar and cinnamon. Cook for 4 to 5 more minutes or until the apples are soft but still hold their shape.

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**WHITE CHEDDAR CHEETOS®**

**AND CHEETOS® SWEETOS®**

**APPLE CREPES**

## DIRECTIONS CONT.



**4**

### ASSEMBLE THE CREPES

- Spread a thin, even layer of the mascarpone mix on half of the crepes. Fold the top over the half with the filling to create a half-circle. Fold the half-circle in half again to create a loose triangle.
- Add the warm apple mix.
- Mix the coarsely chopped ½ cup of Sweetos® Caramel and ½ cup of Sweetos® Cinnamon Sugar together. Top with coarsely chopped Sweetos® mixture and a small sprinkle of the coarsely chopped Simply Cheetos® Puffs White Cheddar.



**BON APPÉ-CHEETOS!**