

CHEETOS® FLAMIN' HOT® Air Fryer Churros

INGREDIENTS

1 ½ tbsp + 1/2 cup (crushed) CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

1 cup water

1/4 cup butter

1 tbsp + 1/2 cup sugar

1/8 tsp salt

1/2 cup + 3 tbsp flour

2 each eggs

1/2 tsp cinnamon

Hot honey, as needed

HOW TO MAKE

DIRECTIONS

In a medium sauce pot over medium high heat, add the water, butter, 1 tbsp of sugar and salt to a boil.

Once the mixture boils, reduce the heat to low and while rapidly mixing with a wooden spoon, add in all of the flour and 1 ½ tbsp of CHEETOS®. Continue to stir until fully incorporated, and as the mixture thickens.

Keep mixing and cooking over low heat until the batter pulls away from the sides of the pot and starts to create a loose ball.

Remove the pot from the heat, and transfer the mixture to a stand mixer with a paddle attachment (alternatively, you can also use a bowl and a hand mixer).

Turn the mixer on low and allow the mixture to cool slightly for 1-2 mins, then on medium speed add the eggs, one at a time until fully incorporated. There should be no lumps and the batter will be soft and sticky.

Transfer to a piping bag with a star tip and pipe into 3-4 inch churros onto a prepared baking pan lined with parchment paper.

Place the tray into the freezer for approximately 1 hour or until solid.

Preheat an air fryer to 355°F. Remove the frozen churros from the freezer and carefully peel them off of the parchment paper.

Place the churros in a single layer into the basket of the preheated air fryer. Cook for approximately 10-15 minutes, or until golden and crisp, and the centers are no longer sticky.

Meanwhile, create the FLAMIN' HOT® cinnamon sugar by combining the remaining 1/2 cup each of crushed CHEETOS® FLAMIN' HOT® and sugar with the cinnamon.

Once the churros are cooked, carefully remove them from the air fryer and place into a shallow container or bowl- immediately drizzle with hot honey, and the FLAMIN' HOT® cinnamon sugar mixture, and toss to coat.

Serve immediately with additional hot honey (or try condensed milk or dulce de leche) for dipping and enjoy!



PREP
TIME

1 hr 25 min



COOK
TIME

15 min



SERVES

6-8

PRODUCT

