

# CHEETOS® FLAMIN' HOT® Smash Burger

## INGREDIENTS

[title]Burger Buns:

**2 cups** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

**3/4 cup** whole milk, divided

**2 2/3 cups** bread flour, divided

**1 pkg (oz)** quick-rising (instant) yeast

**2 tbsp** instant skim milk powder

**2 tbsp** granulated sugar

**1 tsp** salt

**2** eggs

**1/4 cup** unsalted butter, melted and divided

[title]Secret Sauce:

**3/4 cup** mayonnaise

**1/3 cup** barbecue sauce

**1/4 cup** caramelized onions

**1/4 cup** relish

**1 tbsp** Dijon mustard

**1/4 tsp** salt

**1/4 tsp** black pepper

[title]Double Smash Burgers:

**2 1/2 lbs** medium ground beef

**2 tsp** salt

**1 tsp** black pepper

**1/4 cup** canola oil

**12 slices** American cheese

**6** lettuce leaves

**12** pickle slices

**6 cups, for serving** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

## HOW TO MAKE

DIRECTIONS



PREP  
TIME

30<sub>min</sub>



COOK  
TIME

40<sub>min</sub>



SERVES

6

## PRODUCT



Burger Buns: In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground.

In small saucepan, whisk together 3 tbsp water and 3 tbsp whole milk. Whisk in 2 tbsp flour until smooth (there should be no lumps).

Place over low heat and cook, whisking constantly, for 3 to 5 minutes or until mixture is thickened to a paste consistency. Let cool completely.

To bowl of stand mixer fitted with dough hook, on low speed, mix together remaining flour, ground CHEETOS®, yeast, milk powder, sugar, salt, eggs, remaining whole milk, 2 tbsp melted butter and the cooled cooked flour mixture for 6 to 8 minutes or until a smooth, elastic dough forms.

Shape into ball and transfer to oiled bowl. Cover and let stand in a warm place for 60 to 90 minutes or until doubled in volume.

Punch dough and divide into 6 equal portions. Roll each portion into a ball. Arrange on parchment paper-lined baking sheet. Cover with plastic wrap and let rest in a warm place for 30 to 45 minutes or until puffy.

Preheat oven to 350°F.

Bake for 25 to 30 minutes or until golden brown. Brush with remaining melted butter and let cool completely on pan.

Secret Sauce: In medium bowl, whisk together mayonnaise, barbecue sauce, onions, relish, Dijon, salt and pepper. Refrigerate until ready to use.

Double Smash Burgers: Divide ground beef into 12 balls and season with salt and pepper.

Heat griddle to medium-high heat. Brush with oil.

Arrange burger balls on griddle; using heatproof spatula, smash each into a 1/4-inch-thick patty. Cook, flipping once, for 6 to 10 minutes or until golden brown, cooked through, no longer pink and instant-read thermometer registers 160°F when inserted into center of burger.

Split burger buns in half and spread bottoms with secret sauce. Top bottoms with a patty, cheese slice, another patty, another cheese slice, lettuce and pickles; cap with top buns.

Serve smash burgers with CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks.