



CHEETOS® FLAMIN' HOT® Cloud Bread

INGREDIENTS

- 1/4 cup brick-style cream cheese, softened
- 3 large eggs, at room temperature, whites and yolks separated
- 1 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks crushed, divided
- 1/4 tsp cream of tartar
- Pinch salt

HOW TO MAKE

DIRECTIONS

Preheat oven to 300°F. Line baking sheet with parchment paper.

In large bowl, using handheld electric mixer, beat cream cheese and egg yolks until smooth and creamy. Fold in 1/2 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks.

In another medium bowl, using handheld electric mixer with clean beaters, beat egg whites, cream of tartar and salt until stiff peaks form. Gently fold whipped egg whites mixture into cream cheese mixture until smooth and combined, being careful to not overmix.

Spoon mixture into 6 even mounds on prepared baking sheet. Sprinkle remaining CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks evenly over top.

Bake for 30 to 32 minutes or until lightly golden and set.



PREP
TIME
15min



COOK
TIME
30min



SERVES
6

PRODUCT

