CHEETOS® FLAMIN' HOT® Pretzel

Ingredients

- 1 cup warm water
- 1 tbsp brown sugar
- 2 tsp active dry yeast
- 2 ¾ cups bread flour
- 1 tsp salt
- 4 tsp unsalted butter, softened
- 2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 egg
- 2 tbsp baking soda
- 1/2 cup honey mustard, for serving

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	20 min	50 min	8

How to make it

1. In a measuring cup, combine warm water, brown sugar, and yeast. Let stand for 5 to 10 minutes or until foamy.

2. In bowl of stand mixer fitted with dough hook, combine flour and salt. Add yeast mixture and butter; mix on low speed until combined. Increase to medium speed and mix until dough is smooth and elastic, about 10 minutes.

3. Transfer dough to oiled boil. Cover and let proof until doubled in size, about 1 hour.

4. Preheat oven to 425°F.

5. In a food processor, process CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely crushed.

6. In a small bowl, beat together egg and water.

7. Punch down proofed dough and transfer to lightly floured work surface. Divide into 8 equal portions. One a time, roll each portion of dough into an 18-inch-long rope about 1/2-inch thick. Shape rope into a U-shape with the ends pointing away from you. At the midpoint of

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each end, crisscross and twist, then bring the ends toward you to form a pretzel knot. Arrange pretzels on parchment paper–lined baking sheet.

8. Add enough water to high-sided skillet to reach 3 inches up sides of skillet; bring to a boil. Stir in baking soda. Turn off heat.

9. In batches, drop pretzels into water for 30 seconds. Using slotted spoon, return pretzels to tray. Transfer to dry parchment paper–lined baking sheet. Brush pretzels with egg wash.

10. Transfer remaining crushed CHEETOS® to plate. Gently lift pretzels and dredge in CHEETOS® to coat. Gently return pretzels to baking sheet.

11. Bake for 15 to 20 minutes or until golden brown. Serve warm with honey mustard.