

# CHEETOS® Infused Triple Chocolate Chunk Cookies

## Ingredients

- 1 ½ cups CHEETOS® Crunchy Cheese Flavored Snacks
- 1 cup all-purpose flour
- 1/2 tsp baking soda
- 1/2 cup unsalted butter, softened
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 2/3 cup quick-cooking rolled oats
- 1/2 cup chopped dark chocolate
- 1/2 cup chopped milk chocolate
- 1/2 cup chopped pecans
- 1/2 cup chopped pitted dates
- 1/2 cup white chocolate chips, melted

## How to make it

1. In a food processor, pulse CHEETOS® Crunchy Cheese Flavored Snacks until finely crushed.
2. In a medium bowl, whisk together flour, 1/2 cup crushed CHEETOS® and baking soda.
3. In a large bowl, using electric mixer, beat butter, brown sugar, and granulated sugar until light and fluffy. Beat in egg and vanilla until smooth. On low speed, beat in flour mixture until incorporated. Stir in rolled oats. Stir in chopped dark chocolate, milk chocolate, pecans, and pitted dates. Cover and chill dough for at least 1 hour.
4. Preheat oven to 375°F.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	24

## Made with



**CHEETOS® Crunchy Cheese Flavored Snacks**

5. Divide dough into heaping tablespoon portions and roll into balls. Transfer to parchment paper-lined baking sheets, spacing 2 inches apart. Using fingertips, flatten cookies slightly. Chill for 15 minutes.
6. Bake for 9 to 10 minutes or until cookies are slightly puffed in the center. Lift one side of the baking sheet up about 4 inches and gently let it drop down against the oven rack, so the edges of the cookies set and the inside falls back down. After the cookies puff up again, after 2 minutes, repeat the lifting and dropping process. Repeat a few more times to create ridges around the edges of the cookies. Bake for a total of 14 to 16 minutes or until tops are set and edges are golden. Let cool completely on baking sheets on wire rack.
7. Drizzle melted white chocolate over cookies and sprinkle with remaining crushed CHEETOS®. Let stand until chocolate is set. Store in airtight container at room temperature for up to 5 days.