

# CHEETOS® Sweetos Hot Cakes



## Ingredients

- 1/4 cup ground CHEETOS® Sweetos Caramel Eggs
- CHEETOS® Sweetos Caramel Eggs, crushed and whole
- 8 cups flour
- 2 oz sugar
- 2 tbsp baking powder
- 1 tbsp baking soda
- 1 tbsp salt
- 6 eggs
- 9 cups buttermilk
- 12 oz melted butter

Toppings:

- Sweetened whipped cream
- Chocolate sprinkles
- Maple syrup
- Powdered sugar

## How to make it

1. Mix the wet ingredients in a small mixing bowl.
2. Grab another bowl, and mix the dry ingredients.
3. Gently fold the two together, and whisk until the batter is smooth.
4. On a medium griddle or in a pan, add some oil and cook your pancakes on one side 'til you see a lot of bubbles forming and they look golden on the side.
5. Flip the pancake.
6. Repeat with all pancakes.
7. Serve with maple syrup, butter and more Sweetos Caramel Eggs crushed on top.



PREP  
TIME  
10 min



COOK  
TIME  
5 min



TOTAL  
TIME  
15 min



SERVING  
6-8

## Made with

8. Garnish with whole Sweetos Caramel Eggs, powdered sugar, sprinkles and sweetened whipped cream on the side.