

Good, Cheddar, Best Pumpkin Pie

Ingredients

For the Crusts:

- 7 ½ oz bag CHEETOS® White Cheddar Bites Cheese Flavored Snacks
- 1 ½ cup graham crackers, crushed
- ¾ cup butter (1 ½ sticks), melted
- 3 tbsp sugar
- 1 ½ tsp salt

For the Filling:

- 2 15 oz cans pumpkin purée
- 6 eggs
- 2 ½ cups brown sugar
- 1/2 tbsp cornstarch
- 1 tbsp ground cinnamon
- 1/2 tsp ground ginger
- 1 tsp ground nutmeg
- 1/2 tbsp pumpkin spice
- 1/2 tsp ground black pepper
- 1/2 tsp vanilla extract
- 2 cups heavy cream
- 1 cup milk
- 7 ½ oz bag CHEETOS® White Cheddar Bites Cheese Flavored Snacks

How to make it

[title]For the crusts:

2. Preheat your oven to 350°F.
3. Grind CHEETOS® White Cheddar Bites finely in a food processor.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	1 hr 5 min	1 hr 30 min	2

Made with



CHEETOS® White Cheddar Bites Cheese Flavored Snacks

4. Mix ground CHEETOS®, ground graham crackers, melted butter, sugar and salt, massaging between your paws until the mixture is a sandy texture.
5. Divide the mixture between 2 12-inch round pans.
6. FLAMIN' HOT® Tip: The bottom of a measuring cup is purrfect for flattening your crust on the bottom and sides of the pan.
7. Bake crusts 15 minutes and then cool.

[title]For the filling:

9. Place your CHEETOS® White Cheddar Bites, heavy cream and milk in a saucepan over medium heat and bring to a simmer.
10. Once it's nice and bubbly, cover the pan, remove it from the heat, and let it hang out and cool for 20 minutes.
11. Blend filling mixture until mixed and smooth.
12. Place pumpkin, eggs, brown sugar, cornstarch, cinnamon, ginger, nutmeg, pumpkin spice, black pepper and vanilla extract in large bowl and mix well.
13. Add in cheesy cream purée to the bowl and combine. Then divide pie filling between two pans.
14. Bake pies for about 50 minutes. You'll know they're done when the center is firm and springy.
15. As hard as it is, allow the pies to cool completely before digging in—at least 2 hours.
16. And of course, top them with whipped cream and more cheesy CHEETOS® goodness before serving.