

# CHEETOS® Apple Pie

## Ingredients

- 4.25oz (1/2 an 8.5-oz bag) CHEETOS® Crunchy Cheese Flavored Snacks
- Pie Dough:
  - 1 1/4 cups All-purpose flour
  - 2 tbsp Granulated sugar
  - 1/3 cup Cold unsalted butter, cubed
  - 3 tbsp Ice water (approx.)
- Apple Filling:
  - 1/4 cup Unsalted butter
  - 3 lbs Apples, peeled, cored and chopped into 1/2-inch pieces
  - 1/2 cup Granulated sugar
  - 1 tsp Ground cinnamon
  - 1/2 tsp Ground nutmeg
  - 2 tbsp Freshly squeezed lemon juice
  - 1 tbsp Cornstarch
  - 2 tsp Vanilla extract
- Streusel Topping:
  - 1/2 cup Packed brown sugar
  - 1/4 cup All-purpose flour
  - 1/4 cup Cold unsalted butter, cubed
  - 1 cup Whipped topping

## How to make it

1. In food processor, pulse CHEETOS® Crunchy Cheese Flavored Snacks until finely ground (makes about 1 3/4 cups).
2. Pie Dough: In food processor, pulse flour, 1/2 cup ground CHEETOS® and sugar until well combined. Add butter and pulse until crumbly. With motor running, pour 3 tbsp ice water into food processor until dough forms a ball. If needed, add up to 1 tbsp additional ice water. Form dough into a disk and wrap in plastic



PREP  
TIME  
30 minutes



COOK  
TIME  
1 hour 15  
minutes



TOTAL  
TIME  
1 hour 45  
minutes (+  
2 hours  
standing  
time)



SERVING  
8

Made with

wrap. Refrigerate for 45 minutes or until firm.

3. Apple Filling: In large skillet set over medium-high heat, melt butter. Add apples and cook, stirring occasionally, for 5 to 7 minutes or until starting to soften. Stir in sugar, cinnamon and nutmeg. Cook, stirring occasionally, for 5 to 8 minutes or until apples are tender.
4. Meanwhile, in small bowl, whisk together lemon juice, cornstarch and vanilla.
5. Stir cornstarch slurry into apple mixture. Bring to a boil and cook, stirring occasionally, for 2 minutes. Stir in 1/2 cup ground CHEETOS®. Let cool completely.
6. Streusel Topping: In medium bowl, whisk together 1/2 cup ground CHEETOS®, brown sugar and flour until well combined. Using fingertips, incorporate butter into brown sugar mixture until crumbly; chill in refrigerator until ready to use.
7. Preheat oven to 400°F. Arrange oven rack in lowest position. Grease 9-inch pie plate.
8. On lightly floured work surface, roll pie dough to 1/4-inch thickness and transfer to prepared pie plate. Leaving 1-inch overhang, trim edges. Fold under excess dough and crimp crust. Chill for 15 minutes.
9. Scrape apple filling into prepared pie shell; smooth top. Sprinkle evenly with streusel topping. Arrange pie plate on parchment paper-lined baking sheet.
10. Bake for 20 minutes. Reduce oven to 350°F. Bake for 30 to 35 minutes or until crust is golden brown and filling is bubbling. Transfer to wire rack to cool completely.
11. Cut into slices and serve with dollop of whipped topping. Garnish with remaining ground CHEETOS®.