

Cheetos® Flamin' Hot® Cloud Bread

Ingredients

- 1/4 cup Brick-style cream cheese, softened
- 3 Large eggs, at room temperature, whites and yolks separated
- 1 cup crushed, divided CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1/4 tsp Cream of tartar
- Pinch salt

How to make it

1. Preheat oven to 300°F. Line baking sheet with parchment paper.
2. In large bowl, using handheld electric mixer, beat cream cheese and egg yolks until smooth and creamy. Fold in 1/2 cup Cheetos® Crunchy Flamin' Hot® Cheese.
3. In another medium bowl, using handheld electric mixer with clean beaters, beat egg whites, cream of tartar and salt until stiff peaks form. Gently fold whipped egg whites mixture into cream cheese mixture until smooth and combined, being careful to not overmix.
4. Spoon mixture into 6 even mounds on prepared baking sheet. Sprinkle remaining Cheetos® Crunchy Flamin' Hot® Cheese evenly over top.
5. Bake for 30 to 32 minutes or until lightly golden and set.



PREP
TIME
15 minutes



COOK
TIME
30 minutes



TOTAL
TIME
45 min



SERVING
6

Made with