

Chewy Cheetos® Sugar Cookies

Ingredients

- 1 bag CHEETOS® Puffs Cheese Flavored Snacks
- 1 cup (8.5 fl oz.) butter
- 1 cup (8.5 fl oz.) granulated sugar
- 1 egg
- 2 1/3 cups (19.5 fl oz.) all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt

How to make it

1. Preheat oven to 375°F. In food processor, pulse Cheetos® Puffs snacks to make fine crumbs. Set aside.
2. Using electric mixer, beat butter with sugar on medium-high speed for about 3 minutes or until light and pale yellow. Add egg; beat until combined.
3. Whisk together flour, baking soda and salt; slowly beat into butter mixture until well combined. Stir in Cheetos® Puffs crumbs until evenly distributed.
4. Roll 2 tablespoonfuls of dough into balls; arrange, about 2 inches (5 cm) apart, on parchment paper-lined baking sheets. Press down lightly.
5. Bake for 9 to 11 minutes or until set and lightly golden brown around edges. Let cool on baking sheets for 1 minute; transfer to rack. Let cool completely.



PREP
TIME
15 min



COOK
TIME
10 min



TOTAL
TIME
-



SERVING
-

Made with