

# Good, Cheddar, Best Pumpkin Pie

## Ingredients

For the Crusts:

- 7½ Oz. Bag of CHEETOS® White Cheddar Bites Cheese Flavored Snacks
- 1½ C. Graham crackers, crushed
- ¾ C. butter (1½ sticks), melted
- 3 Tbsp. Sugar
- 1½ Tsp. Salt

For the Filling:

- 2 15 Oz. Cans of pumpkin puree
- 6 Eggs
- 2 ½ C. Brown sugar
- ½ Tbsp. Cornstarch
- 1 Tbsp. Ground cinnamon
- ½ Tsp. Ground ginger
- 1 Tsp. Ground nutmeg
- ½ Tbsp. Pumpkin spice
- ½ Tsp. Ground black pepper
- ½ Tsp. Vanilla extract.
- 2 C. Heavy cream
- 1 C. Milk
- 7½ Oz. Bag of CHEETOS® White Cheddar Bites Cheese Flavored Snacks

## How to make it

1. [section]For the crusts:
2. Preheat your oven to 350°F.
3. Grind Cheetos® White Cheddar Bites finely in a food processor.
4. Mix ground Cheetos®, ground graham crackers, melted butter, sugar and salt,



PREP  
TIME  
2 hours



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
2 pies (10  
in.)

## Made with

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.
8. [section]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 puree 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.