

GRAHAM CRACKERS AND MILK ICE CREAM

INGREDIENTS:

- 2 cups graham cracker milk (recipe below)
- 1 T + 1 t corn starch
- 1.5 oz cream cheese softened (3 T)
- 1/2 t kosher salt
- 1 1/4 cup heavy cream
- 2 T corn syrup
- 1/2 cup sugar
- graham cracker crust pieces (1/2 recipe)

DIRECTIONS:

1. Mix a tablespoon or two of the graham milk with the cornstarch in a small bowl. Set aside. In a large bowl stir together the salt and the cream cheese.
2. In a 4 quart saucepan bring the graham milk, heavy cream, corn syrup, and sugar to a boil. Boil for 4 minutes. Remove from heat and slowly add the corn starch mixture. Return to heat and bring back to a boil for 1 minute or until thickened.
3. Pour over the cream cheese mixture and whisk until smooth. Cover with plastic wrap and chill for 4 hours.
4. Freeze in your ice cream maker according to the manufacturers' directions. Transfer to an airtight container, layering in the graham cracker pieces. Cover with plastic wrap and a tight lid. Freeze for a few hours or over night. Serve as an after school snack.

GRAHAM CRACKER CRUST

INGREDIENTS:

- 60 graham cracker squares, or 30 rectangles
- 3 T sugar
- 2 big pinches of kosher salt
- 2 sticks of butter, melted

DIRECTIONS:

Preheat your oven to 350F. Place the sugar, graham crackers, and salt in your food processor. Process grahams into fine crumbs. Meanwhile melt the butter in a large bowl. Pour graham mixture over butter and stir until all equally moistened. Transfer to one large or two small baking sheets. Pat into a single layer and bake for 10 minutes. Remove from the oven and cool completely. Break into pieces. Freeze half of the crust pieces and reserve half for the graham milk.

GRAHAM CRACKER MILK

INGREDIENTS:

- 13.5 oz Graham Cracker Crust (1/2 recipe)
- 3 cups whole milk

DIRECTIONS:

Pour milk over graham cracker pieces. Cover with a clean tea towel and set aside to steep for one hour. Strain mixture using a fine-mesh strainer or cheese cloth. Rinse out strainer and strain again. Measure out milk. It should be 2 cups, but if it's just shy add a bit more whole milk until equals 2 cups exactly.