

# HONEY GRAHAM CEREAL MILK PUDDING

## INGREDIENTS:

cereal milk -

- 2 cups whole milk
- 2 cups Honey Graham Oh's

pudding -

- 1 1/2 cups cereal milk
- 1/2 cup heavy cream
- 1/2 cup sugar
- 3 T cornstarch
- pinch kosher salt
- 2 large egg yolks
- 2 T unsalted butter
- 1 t vanilla extract
- graham cracker crumbs, to serve

## DIRECTIONS:

1. Make cereal milk by soaking cereal in whole milk. Cover with plastic wrap and set aside at room temperature for one hour. Strain and chill.
2. Place a fine-mesh sieve over a medium heatproof bowl. In a medium saucepan, combine sugar, cornstarch, and salt. Whisk in the cereal milk, cream, and egg yolks.
3. Whisk constantly, cook over medium-high heat until mixture thickens (magic!) and is bubbling, 8-12 minutes. Reduce heat to medium-low and cook, whisking 1 minute.
4. Remove pan from heat and pour mixture through sieve into bowl. Stir in butter and vanilla until combined.
5. Divide between cups layering with graham cracker crumbs. Cover and chill.