

COCOA PEBBLE CEREAL MILK PUDDING

INGREDIENTS:

cereal milk pudding -

- 2 cups whole milk
- 2 1/2 cups Cocoa Pebbles

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
- 1/2 cup chocolate chips
- 1 1/2 T malted milk powder
- whipped cream + cocoa pebbles 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, vanilla chocolate chips, and malted milk powder until combined.
5. Divide between cups. Cover and chill. Serve with whipped cream and cocoa pebbles.