

Cereal Milk Pie

Ingredients

Pie Crust:

- 3 cups Cap'n Crunch® Original
- ½ cup (1 stick) Unsalted Margarine

CEREAL MILK:

- 3 ¼ Cups Low Fat Milk
- 4 Cups Cap'n Crunch® Original

PIE FILLING:

- 3 Cups Cereal Milk
- ½ Cup Granulated Sugar
- ¼ Cup Cornstarch
- ¼ Teaspoon Salt
- 4 Egg Yolks
- 4 Tablespoons Unsalted Margarine, cubed
- 1 Teaspoon Vanilla Extract

WHIPPED CREAM (OPTIONAL):

- 2 Cups Heavy Whipping Cream
- 2 Teaspoons Vanilla Extract
- ? Cup Confectioners' Sugar

Decoration:

- Cap'n Crunch® Original
- Cap'n Crunch's OOPS! All Berries®

How to make it

[title]CEREAL MILK:

2. First make the cereal milk to be used in pie filling.
3. Measure out 3 ¼ Cups of milk into a pitcher. Add 4 cups of Cap'n Crunch® Original and stir vigorously. Make sure all cereal is submerged



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

12

Made with



Cap'n Crunch® Original

in milk.

4. Let sit for 20 - 30 minutes. Make pie crust while cereal milk is steeping.

[title]PIE CRUST:

6. Grind 3 cups of Cap'n Crunch® Original in a food processor (or crush up in a plastic bag), place in a medium bowl and set aside.
7. Melt ½ cup of margarine and pour into the crushed-up cereal, mix together thoroughly.
8. Press mixture into 9" pie pan, ensuring cereal is firmly up the sides and pressed into the bottom of pan. Place in freezer to set.

[title]PIE FILLING:

10. Strain cereal milk through mesh sieve and measure out 3 cups for the pie filling.
11. In a medium saucepan, warm cereal milk over medium heat, almost to a boil. Set aside to cool for about 10 minutes.
12. Whisk up egg yolks in small bowl, set aside.
13. Whisk the dry ingredients (granulated sugar, cornstarch and salt) into the cereal milk. Cook over medium-high heat to thicken. Whisk continuously so as to not burn the mixture.
14. Temper the eggs by slowly stirring in a cup of the milk mixture into the egg yolks. (This keeps the eggs from scrambling when adding to the pot.)
15. Add the tempered egg mixture back into the pot while whisking. Cook and stir on medium heat for an additional 2-3 minutes. Custard should be thick and bubbling.
16. Remove pot from heat and stir in cubed margarine until melted in. Stir in vanilla extract.
17. Transfer mixture to bowl and cover with plastic wrap. Let chill on counter to room temperature.
18. Once mixture is at room temperature, pour into prepared pie crust and smooth top with spatula.
19. Cover pie and refrigerate overnight to set completely.

[title]WHIPPED CREAM (OPTIONAL):

21. To make whipped cream, stir together the heavy whipping cream and confectioners' sugar in a mixing bowl fitted with whisk attachment. Whip until soft peaks form.
22. Add in vanilla extract and continue whipping until stiff peaks form.
23. Top pie with whipped cream and cereal pieces as desired.