



Graham Cracker Fluff

Serves 8-10

3 cups milk

3 egg yolks (save egg whites for later)

½ cup sugar

1 tablespoon cornstarch

¼ teaspoon salt

2 packages of unflavored gelatin (or 2 tablespoons)

dissolved in ¼ cup cold water

1 teaspoon vanilla

2 cups heavy whipping cream

3 egg whites

crumbs

18 graham crackers, crushed

2 tablespoons sugar

¼ cup butter, melted

In a medium saucepan add milk, egg yolks, sugar, cornstarch, and salt. Whisk until smooth. On low-medium heat slowly heat milk and bring to boiling point. Do not boil or the mixture may curdle.

Remove from heat and add dissolved gelatin and vanilla. Stir until smooth. Cool until room temperature.

In a bowl whip whipping cream until stiff peaks form.

In another bowl whip egg whites until stiff peaks form.

In a large bowl pour in cooled custard mixture. Fold in whipping cream and then the egg white. Stir until smooth.

In a small bowl combine crushed graham crackers, sugar, and melted butter. Whew, that's a lot of bowls. It's worth all the bowl washing, I promise.

In a clear glass serving bowl add a layer of graham cracker crumbs, pour a 2-3" layer of custard and top with more crumbs; repeat these layers two more times or until everything is used up.

Cover and chill in the refrigerator for 6 hours or overnight.