

MICROWAVE ROMMEGROT (MILK PUDDING)

1 cup butter

1 cup white flour

3 cups half & half

1 cup whole milk

$\frac{1}{4}$ cup sugar

$\frac{3}{4}$ tsp. salt

Melt butter in large microwave safe bowl. Stir in flour with a whisk. Cook until the mixture bubbles, about 40 sec. Then cook an additional 30 seconds. In a small saucepan, heat half & half and milk together then slowly add to flour mixture. Stir with whisk while mixing. Return to microwave and heat until boiling. (anywhere from 2 to 5 min. depending on your oven). Remove from microwave, stir in sugar and salt. Microwave 30 more seconds. If the mixture is too thick, add a bit more hot milk to make it the consistency of pudding. Serve with a sprinkling of cinnamon and sugar.