

White Maja Michoacan-style Dessert

Ingredients

4 SERVINGS

- 2 litres milk (you could try half coconut milk)
- 2 cinnamon sticks (I only had one)
- 300g sugar
- 75g flour
- 50g cornflour
- ground cinnamon



Directions

1. In a large heavy-bottomed pan, add the milk, sugar and cinnamon sticks.
2. Put the milk on to boil, I used the middle sized burner on a high heat. **BE CAREFUL**; milk has a lower boiling point than water. When it starts to boil, the milk will rise up the pan quickly. Mine took about 12 minutes.



3. Once it begins to boil, take out 1/2 litre of the milk and let it cool. It will no longer be steaming.
4. In a blender, add the cool milk, flour, and corn flour. Puree until smooth.
5. Take out the cinnamon stick from the pan. Boil the milk in the pan once again and add the cool milk mixture.
6. Stir with a wooden spoon until it thickens.
7. Remove from the stove and pour into a wide dish. I lined mine with grease-proof paper so that it would be easier to get the pudding out to cut up. Once it cools, sprinkle with cinnamon.
8. Cut into squares and serve.

TOP TIP: this will be lovely with fresh berries.

