Milkbar's Cornflake Crunch Topping

Create a beautiful restaurant-style dessert! Garnish your cereal milk panna cotta with a crispy-crunch topping.

2 ½ cups cornflakes ½ tsp kosher salt
¼ powdered milk 4½ Tbsp. butter, melted
1 ½ Tbsp sugar

1. Heat oven to 275°F.
2. Use your hands to crush cornflakes into small pieces in a medium bowl.
3. Stir in powdered milk, sugar, and salt.
4. Stir in melted butter. Tiny clusters will form.
5. Spread cereal mixture on baking sheet. Bake for 20 minutes.
6. Cool clusters completely. Use them to garnish your panna cotta.

TASTE & SHARE!

© 2014 Raddish