



# recipes

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## Big Bird's Popcorn Pudding

Save Room for Dessert!



Prep Time:  
15 min



Cook Time:  
1 hour 50 min



Makes:  
6 servings

### Ingredients:

- 3 cups skim milk
- 3 tablespoons butter, melted
- 3 cups popped popcorn
- 3 eggs
- ½ cup brown sugar
- 2 teaspoons vanilla extract
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon

Birds of a feather cook together! Your family can make one of Big Bird's favorite sweet treats.

### Directions:

#### Step 1: Things You'll Need

Place the popcorn between two paper towels or inside a zip-top bag.

#### Step 3: Get Rolling

Use a rolling pin to crush the popcorn into fine crumbs.

**Little Hands Tip:** As your child uses the rolling pin, ask him to look closely at how it works. It's a simple machine! A rolling pin is a wheel and axle. Where else has your child seen wheels and axles?

#### Step 4: Crunchy Crumbs

Once the popcorn crumbs are ready, set them aside. You'll use them in the next step.



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## Step 5: Heat, Stir, and Steep

In a small saucepan, carefully heat the milk until just under a boil. Turn off heat and add the butter and popcorn. Let the mixture steep and cool for one hour.

## Step 6: Pudding Prep

Preheat the oven to 300 degrees and grease a glass baking dish.

## Step 7: Mix It Up

In a medium bowl, beat eggs and sugar until light.

## Step 8: Sweeten the Deal

Stir in vanilla, salt, cinnamon, and nutmeg. Add in cooled popcorn mixture.

## Step 9: Pour It

Pour the mixture into the prepared baking dish.

## Step 10: Bake and Brown

Bake until custard is set and browned on top, about 45 minutes.

## Step 11: Pudding Party!

You just turned crunchy popcorn into pudding! Serve your dessert warm and enjoy.