

Microwave Rommagrot

½ c. butter

¼ c. sugar

1 c. whipping cream

¾ c. flour

1/8 tsp salt

3 c. milk

Combine whipping cream and milk and heat mixture in microwave. In a large bowl, melt butter, and then add sugar, flour, and salt. Gradually add in the warmed milk and cream. Use a small whisk and beat as you are adding. Beat about every 2 minutes until thick. Sometimes it takes a while before it thickens.

Keep hot in a crockpot. It may be runny as you dish it up, but let it stand and it will thicken again. (Rommagrot can also be frozen).

Submitted by: Mary Sue Sandeno