**Graham Cracker Diplomat**

**Ingredients**

* 32oz Milk
* 8oz Graham Cracker
* 4oz Sugar
* 4ea Yolks
* 2ea Whole Eggs
* 4oz Sugar
* 2.5oz Corn Starch
* 2oz Butter
* 1T Vanilla
* 3c Heavy Cream

**Method**

1. Mix together milk, graham crackers and the first portion of sugar in heavy bottom stock pot. Steep until hot then puree until smooth
2. Whisk together yolks, whole eggs, cornstarch and second portion of sugar
3. Slowly temper hot milk mixture into the egg mixture
4. Return mixture to the heavy bottom stockpot and cook until thickened
5. Pour into hotel pan or Cambro and cover with saran wrap directly on top of pastry cream then let it cool completely
6. Once cool, put pastry cream into stand mixer with paddle attachment and mix until smooth, transfer into large mixing bowl
7. Whip heavy cream to stiff peaks and fold into pastry cream