

## Butterscotch Pudding

6 servings

- 660 ml whole milk
- 210 g dark brown sugar\*
- 30 g cornstarch (or 40 g if necessary)
- ½ tsp salt
- 2 large egg yolks
- 1 large egg
- 1½ tsp pure vanilla
- 42 g butter, cut into small pieces



Garnish: Lightly sweetened whipped cream

1. In a large heatproof bowl, whisk together the **sugar, cornstarch, salt, egg yolks, and egg.**
2. Whisk in **60 ml of the milk** until you have a thick paste. Set aside while you heat the milk. Have ready a fine medium-sized strainer placed over a bowl as you will need to strain the pudding after it's cooked.
3. Pour the **remaining 600 ml of milk** into a heavy bottomed medium sized saucepan and bring just to a boil. Slowly pour the hot milk into the egg mixture, whisking constantly, until the mixture is smooth.
4. Then pour the pudding mixture back into your saucepan and place over **medium-low heat**. Cook, stirring constantly, until the mixture thickens to the consistency of mayonnaise (**about 3-5 minutes**).
5. Remove from heat, strain, and whisk in the **butter and vanilla.**
6. Pour into six bowls or wine glasses. The pudding can be served warm or if chilling, press plastic wrap onto the surface of the warm puddings to prevent a skin from forming. If you like the skin, simply leave the pudding uncovered until cooled, then cover with plastic wrap and refrigerate. The puddings can be made a day or two ahead of serving. If desired, garnish each pudding with a large dollop of softly whipped cream and a sprinkling of chopped chocolate and chopped pecans (or walnuts).

*\*To make dark brown sugar:*

1. *210 g light brown sugar + 1 T molasses*
2. *Stir with fork. Put in airtight container*