

## Butterscotch Pudding



### Ingredients

2 tbsp. butter

$\frac{3}{4}$  cup dark brown sugar (or  $\frac{3}{4}$  cup light brown sugar plus 2 tbsp. molasses)

3 cups whole milk

3 tbsp. corn starch\*

Pinch of salt

4 egg yolks

2 tsp vanilla extract

If desired:  $\frac{1}{4}$  cup butterscotch schnapps\*

\*If adding butterscotch schnapps, increase cornstarch to 4 tbsp.

### Procedure

1. In a large, heavy bottom saucepan, melt the butter and dark brown sugar (or the light brown sugar and molasses). If the sugar is not melting evenly, you can add 1 tbsp. of water.
2. Bring to a boil. Boil for 2 minutes while stirring.
3. Remove from heat. Add milk carefully a little at a time, stirring constantly with a whisk.
4. Place back on medium heat.
5. In the meantime, combine the egg yolks, cornstarch and salt. Wisk thoroughly. Gradually add some of the hot milk mixture to the egg yolk mixture while whisking constantly. Add enough liquid so that the egg yolk mixture is fluid. Wisk the egg yolk mixture back into milk mixture.
6. Stir over medium heat, preferably using a heat resistant rubber spatula or wooden spoon, continually scrapping the bottom to prevent burning. Simmer for about 2-3 minutes, until thickened.
7. Remove from heat and stir in the vanilla, and schnapps if using.
8. Pour through a fine mesh strainer if desired to remove any lumps. Portion into little cups as desired. Chill until set.
9. Garnish with crushed chocolate butterscotch candies, or homemade [apple chips](#).

Serves 4