



BUTTERSCOTCH PUDDING

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 1¾ HR

- ½ cup packed dark brown sugar
- 2 Tbsp plus 2 tsp cornstarch
- 1½ cups whole milk
- ½ cup heavy cream
- 2 Tbsp unsalted butter, cut into bits
- 1 tsp pure vanilla extract

ACCOMPANIMENT: lightly sweetened whipped cream

► Whisk together brown sugar, cornstarch, and ¼ tsp salt in a heavy medium saucepan, then whisk in milk and cream. Bring to a boil over medium heat, whisking frequently, then boil, whisking, 1 minute. Remove from heat and whisk in butter and vanilla. Pour into a bowl, then cover surface with buttered wax paper and chill until cold, at least 1½ hours.