



Butterscotch Pudding



1 c packed brown sugar

¼ c cornstarch

¼ t salt

4 c half-and-half or light cream

5 egg yolks, lightly beaten

¼ cup butter, cut in chunks

1 t vanilla

optional toppings: whipping cream and crushed Skor bars

In medium saucepan combine brown sugar, cornstarch and salt. Whisk in half-and-half or cream until smooth. Cook while stirring over medium heat until mixture is thickened and bubbly. Cook and stir for 2 additional minutes. Remove from heat. Gradually add 1 cup hot mixture to egg yolks. Return to saucepan and bring to boil again while stirring. Turn heat to low and cook and stir for 2 additional minutes. Remove from heat. Add butter and vanilla. Stir until butter is melted and mixture is smooth. Pour pudding into bowl and cover surface with plastic wrap. Chill for 4-5 hours minimum. Serve cold with whipping cream and crushed Skor bars if desired.