

Caramel-Butterscotch Pudding

1 cup dark brown sugar
½ cup water
2⅔ cups milk
1⅓ cup heavy cream
⅔ cup sugar
¾ teaspoon salt

6 egg yolks
6 tablespoons unsalted butter softened
¼ cup plus 3 tablespoons cornstarch
2 tablespoons flour
2 teaspoons vanilla

In the top of a double boiler, whisk together the cornstarch, flour, and salt. Whisk in 1⅓ cup of cold milk and beat until smooth. Set aside.

In a saucepan, boil the brown sugar with ¼ cup of water. Add 1⅓ cup of milk and 1 cup of cream and bring back to a boil, whisking until the mixture is smooth. Remove from heat and let come to room temperature.

In a small heavy saucepan, add ¼ cup of water to the white sugar. Place over medium-high heat and boil until the mixture turns a light caramel color. Continue to cook until it begins to darken, but remove from the heat before it turns mahogany-colored. It will continue to darken off the heat. Averting your face to protect against splattering, beat in ⅓ cup heavy cream with a whisk. Allow to cool.

Add the brown-sugar mixture to the cornstarch-flour mixture. Then beat in the caramel mixture. Place the mixture over simmering water, cover, and cook untouched for 8-10 minutes until thickened. Remove the cover.

Beat the 6 egg yolks in a bowl. Gradually beat in about 1 cup of the hot mixture into the beaten egg yolks. Add a bit more hot mixture, then pour it all back into the top of the double boiler and cook for 3-5 minutes longer, stirring.

When it is pudding-thickness, remove from the heat, and gently beat in the softened butter a tablespoon at a time. Pour into a bowl, and stir in the vanilla. Gently stir from time to time to keep the mixture from forming a skin. When it is room temperature, cover with plastic wrap and chill.

Serve with with whipped cream.