



## Ingredients

- 2 ½ tbsp cornflour
- 3 egg yolks (keep the whites for a meringue, they freeze)
- 500ml whole milk
- 300ml double cream
- 50g butter
- 125g light muscovado sugar
- grated dark chocolate, to serve (optional)

## BUTTERSCOTCH PUDDING

### Method

I'm of a generation that grew up on Angel Delight, particularly the butterscotch one, so couldn't resist this

1. Whisk the cornflour and egg yolks together in a bowl.
2. Mix the milk with 150mls of the cream and set aside.
3. Melt the butter in a large saucepan over low heat with the sugar until it has melted. Then turn up the heat to medium and simmer for 1-2 mins to bring out the caramel flavours, being careful not to burn the sugar. Remove from the heat and gradually whisk in the cream mixture.
4. Bring to a simmer, whisking continuously. Remove from the heat and spoon 4 tbsp into the egg yolk and cornflour mixture to loosen slightly, then tip it all into the pan and whisk everything together. Return to a medium heat, whisking until the mixture comes to a simmer and begins to thicken into a custard. Remove from the heat and pour into four or six serving glasses or ramekins, then chill for 4 hrs or overnight until set.
5. Just before serving, whisk the remaining 150ml cream to soft peaks using an electric whisk, and pipe or spoon this over the puddings. Grate over some chocolate to serve, if you like... and pass the spoon.