



Eggless Butterscotch Pudding



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Introduction

Eggless butterscotch pudding is a delightful dessert that combines creamy textures with the rich, nutty flavor of butterscotch. This pudding is a great choice for those who prefer egg-free recipes, making it perfect for various dietary preferences. Whether you're hosting a party or simply treating yourself, this pudding promises to impress with its delicious taste and smooth consistency.

Detailed Ingredients with measures

- 1 cup milk
- 1 cup heavy cream
- 1/3 cup sugar
- 1/4 cup butterscotch sauce
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- A pinch of salt

Prep Time

Preparation time for this recipe is approximately 15 minutes. This includes gathering all the necessary ingredients and setting up your cooking area.

Cook Time, Total Time, Yield

Cook time for the pudding is around 15 minutes, making the total time

for this recipe about 30 minutes. This recipe yields about 4 servings, providing a perfect portion for sharing or indulging.



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Detailed Directions and Instructions

Step 1: Preparing the Milk Mixture

Heat 2 cups of milk in a saucepan over medium heat. Once it starts to warm up, increase the heat and let it boil lightly.

Step 2: Mixing the Cornstarch

In a separate bowl, take $\frac{1}{4}$ cup of milk and add 3 tablespoons of cornstarch. Stir until the cornstarch is completely dissolved without any lumps.

Step 3: Combining the Mixtures

Once the milk in the saucepan is boiling, lower the heat and gradually pour the cornstarch mixture into the saucepan, stirring continuously to prevent clumps from forming.

Step 4: Adding Sugar and Flavors

Add $\frac{1}{3}$ cup of sugar to the mixture and continue to stir. Once the sugar has dissolved, add 1 teaspoon of vanilla essence and mix well.

See also Cream Cheese Lasagna

Step 5: Thickening the Pudding

Cook the mixture for about 5-7 minutes, stirring frequently, until it thickens to a creamy consistency.

Step 6: Incorporating Butterscotch Flavors

Once thickened, remove from heat and blend in $\frac{1}{2}$ cup of butterscotch

sauce for flavor. Stir until well combined.

Step 7: Cooling the Mixture

Pour the pudding into serving glasses or bowls. Allow it to cool at room temperature before transferring to the refrigerator.

Step 8: Chilling the Pudding

Refrigerate the pudding for at least 3 hours or until fully set.

Step 9: Serving the Pudding

Once set, you can top the pudding with additional butterscotch sauce, nuts, or whipped cream if desired. Serve chilled.

Notes

Note 1: Cornstarch Consistency

Ensure that the cornstarch is fully dissolved in the cold milk before adding it to the hot milk to avoid lumps in the pudding.

Note 2: Adjusting Sweetness

You can adjust the amount of sugar according to your preference.

Note 3: Butterscotch Sauce

For a richer flavor, you can use homemade butterscotch sauce instead of store-bought.

Note 4: Vegan Alternatives

For a vegan version, use non-dairy milk and a plant-based butterscotch sauce.

Note 5: Storage

Store any leftover pudding in an airtight container in the refrigerator for up to 3-4 days.



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Cook techniques

Chilling the Pudding

Allow the butterscotch pudding to chill in the refrigerator for at least 4 hours or overnight. This helps the pudding set properly and enhances the flavors.

Whipping Cream

When whipping cream, ensure that it is well chilled. This helps achieve the right consistency and volume when incorporating it into the pudding.

See also [Delicious Homemade Blueberry Muffins Recipe](#)

Fold Gently

When combining whipped cream with the butterscotch mixture, use a gentle folding technique to maintain the airiness of the cream.

Using Cornstarch

Cornstarch acts as a thickening agent in the pudding. Make sure to mix it well with the other dry ingredients to avoid clumps.

Caramelizing Sugar

For the best flavor, caramelize the sugar slowly over medium heat. This allows it to develop a rich, deep color without burning.

FAQ

Can I use regular milk instead of cream?

Yes, you can substitute regular milk, but the pudding may be less rich and creamy.

How long will the pudding last in the refrigerator?

The butterscotch pudding can last for up to 3 days when stored in an airtight container in the refrigerator.

Can I make this pudding vegan?

Yes, you can replace dairy products with plant-based alternatives like coconut cream and almond milk.

What can I use as a topping?

You can top the pudding with whipped cream, crushed nuts, or a drizzle of caramel sauce.

Is it necessary to use gelatine?

No, this butterscotch pudding is set with cornstarch, so gelatin is not required for this recipe.



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Conclusion

The eggless butterscotch pudding is a delightful dessert that offers a rich and creamy texture along with a wonderful butterscotch flavor. Perfectly satisfying for any occasion, it serves as an ideal treat for those who prefer eggless recipes. With its simplicity and elegance, this pudding is not just a dessert, but a comforting experience that can evoke cherished memories of sweet moments.

More recipes suggestions and combination

Chocolate Pudding

Elevate your dessert game with a rich eggless chocolate pudding, perfect for chocolate lovers.

See also Taco Casserole with Doritos

Vanilla Custard

Pair your butterscotch pudding with classic vanilla custard for a creamy, indulgent dessert duo.

Banoffee Pie

Create a delightful banoffee pie as a delicious combination of flavors with butterscotch and bananas.

Fruit Trifle

Layer butterscotch pudding in a fruit trifle for a refreshing dessert filled with fresh fruits and whipped cream.

Caramel Flan

Try a creamy caramel flan alongside the butterscotch pudding for a touch of elegance and a different texture.

Pudding Parfaits

Make pudding parfaits by layering butterscotch pudding with crushed cookies and whipped cream for a delightful presentation.

Brownie Sundaes

Top warm brownies with butterscotch pudding for a decadent sundae that combines chocolate and butterscotch flavors.



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