



# 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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