

BUTTERSCOTCH PUDDING

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

2 egg yolks
2 C Half & Half
1/4 C cornstarch
1/4 tsp salt
1/3 C BROWN SUGAR (this recipe's secret)
1 /2 C butterscotch chips
2 TBS SCOTCH WHISKEY (another of this recipe's secrets)
1/2 C lightly roasted CHOPPED PECANS (another of this recipe's secrets)
Old fashioned whipped cream

DIRECTIONS:

Beat egg yolks, adding Half & Half - set aside. Combine cornstarch, BROWN SUGAR & salt in saucepan. Add egg yolk mixture - cook over low heat, stirring till thickened (about 9 minutes). Add butterscotch chips, stirring till chips are melted. Add CHOPPED PECANS - stir in SCOTCH WHISKEY. Pour into dessert dishes - chill well in refrigerator. When ready to serve, top with real cream, whipped/sweetened with a little sugar (or sweetener) & vanilla.