

RECIPE

Vanilla Spice Pudding



Ready in **2 hours and 30 minutes**

Serves **5-6**

Ingredients

- 1/2 cup sugar
- 3 TBS cornstarch
- 1/2 tsp salt
- 4 egg yolks
- 3 cups milk
- 2 TBS butter
- 1 1/2 tsp vanilla extract
- 1 cinnamon stick
- 1/2 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp allspice
- 1 1/2 cups crushed gingersnaps
- whipped cream for topping
- 1 toffee bar, chopped for topping
- assorted sprinkles for topping

Preparation

1. Pour the milk into a medium saucepan, drop in the cinnamon stick to steep, and heat on medium low heat, stirring occasionally until heated through and just bubbling around the edges.
2. In the meantime, whisk together the egg yolks, sugar, salt, and cornstarch in a medium mixing bowl. Whisk it together until it's a light butter color.
3. When the milk is hot, pour about half a cup into the egg mixture and whisk it in quickly. Repeat the process two more times until you have tempered the eggs and they're heated through, but not in danger of scrambling.
4. Pour the entire egg mixture into the saucepan and return to the stove, whisking frequently. Add in the ginger, cinnamon, allspice and vanilla, stir until it's nice and

thick and coats the back of a spoon. It should only take about 5 minutes. Add the butter and stir until melted. Remove from the heat and discard the cinnamon stick.

5. Crush the ginger snaps in a plastic bag with a rolling pin or mallet and spoon about 2 tablespoons in the bottom of pudding cups, or bowl if that's what you're using. Top with desired amount of pudding. Cover each individual cup with plastic wrap directly on the surface of the pudding, and cool in the fridge for 2 hours, then top with whipped cream, chopped toffee and sprinkles! Yields 5-6 servings.

Tips

When cooling, make sure to put plastic wrap directly on the surface of the pudding to avoid a film developing on the top.