

Salted Caramel Pudding

A simple showstopper! Individual salted caramel custard jars topped with chocolate sauce, garnished with flakey salt.



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Ingredients

Enjoy our delicious Salted Caramel Pudding!

- 48 Werther's Original Chewy Caramels, unwrapped
- 2 tablespoons water
- $\frac{1}{3}$ cup heavy cream
- $\frac{1}{2}$ teaspoon kosher salt
- 3 cups whole milk, divided
- $\frac{1}{4}$ cup cornstarch
- 5 large egg yolks
- 3 tablespoons unsalted butter
- 2 teaspoons pure vanilla extract
- 1 teaspoon kosher salt
- Chocolate fudge sauce, for topping
- Flakey salt for garnish

Directions

1. Combine caramels and water in a microwave-safe bowl. Microwave mixture in 30-second increments, stirring between each increment, until caramels begin to melt, about 1 to 1 $\frac{1}{2}$ minutes. Add cream and salt, and continue to stir until mixture is smooth, about 1 minute. Set aside.
2. Whisk $\frac{1}{2}$ cup milk, cornstarch and egg yolks together in a medium saucepan, off heat, until smooth. Whisk in remaining milk and caramel sauce until combined. Simmer over medium heat, whisking constantly, until the caramel mixture thickens and comes to a boil, about 8 to 10 minutes. Remove from heat, and whisk in butter and vanilla. Strain caramel mixture into pitcher or measuring cup with a spout.
3. Pour $\frac{1}{2}$ cup of the caramel mixture into heat-proof glasses. Cover and refrigerate until set, about 2 hours. Top each chilled pudding with 2 tablespoons of chocolate fudge sauce. Garnish with flakey salt, and serve.

Makes: approx. 6 servings/pieces

Prep Time: 10 minutes

Cook Time: 13 minutes

Ready in: 2 hours 23 minutes (including chilling time)



This delicious recipe contains
Werther's Original Chewy Caramels