Butterscotch and Milky Way Tapioca Pudding

Description

In this recipe tapioca pudding takes a turn for the spectacular when cooked with a brown sugar custard then loaded with folded-in whipped cream and oodles of chopped Milky Way candy bars and little tiny bits of cream cheese.



Summary

Yield: 10
Prep Time: 2 hours
Category: Desserts
Cuisine: American
Tags: Football

Ingredients

- 1 tsp salt
- 1 1/2 cup small pearl tapioca
- 6 cup water
- 1 1/2 cup brown sugar
- 2 Eggs beaten
- 1/2 cup sugar
- 1 cup whole milk
- 1 stick butter
- 1 tsp vanilla
- 3 cup cool whip
- 15 fun size Milky Way Bars or 2 king size roughly chopped
- 4 ozs cream cheese cut into small pieces

Instructions

Bring the tapioca, water and salt to a boil in a large, heavy-bottomed saucepan.

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Lower the heat and simmer for 15 minutes, stirring frequently to prevent sticking.

Add the brown sugar and stir well.

Continue simmering until the tapioca is cooked all the way through (clear or just a tiny white speck at the center of each tapioca pearl.),

stirring quite frequently to prevent scorching.

My small pearl tapioca took close to 40 minutes to reach this point.

In a 4 cup measuring cup, whisk together the milk, sugar and beaten eggs.

Ladle about a cup of the hot tapioca mixture into the egg mixture and whisk until smooth, then return that to the pan whisking constantly.

Bring to a hard simmer and then turn off the heat.

Add the butter and vanilla, stirring until the butter is melted and incorporated.

Cover tightly and refrigerate until cool.

Stir the cooled tapioca well to loosen it up.

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Add 1 cup of the whipped cream and stir it in.

Add the remaining whipped cream and fold it in gently.

After the whipped cream is incorporated and the mixture is even, fold in the chopped Milky Way bars and small pieces of cream cheese.

Serve immediately or refrigerate, with a sheet of plastic wrap directly on the surface of the pudding and also tightly covered for up to a week.

Notes

Notes:

Do not use large pearl tapioca in this pudding as it will take far too long to cook through.

Additionally, when you have chilled the tapioca in preparation for adding the final ingredients, it's going to look like a big, brown lump.

Don't fear! Just stir it well to loosen it up.

It will lighten significantly in colour and texture as the whipped cream is folded in.