



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Maple Pudding –

- 6 tbl. cornstarch**
- 6 large egg yolks**
- 1 cup pure maple syrup**
- 3 cups milk**
- 2 tbl. unsalted butter**
- ½ cup heavy cream, whipped for garnish (optional)**

- 1. In a large mixing bowl, whisk together cornstarch, egg yolks, and maple syrup until smooth and combined. Set aside.**
- 2. In a medium saucepan, heat milk over medium-high heat just until it comes to a boil, 5 to 6 minutes. Slowly whisk milk into the egg mixture until smooth and combined. Strain mixture through a fine sieve back into the saucepan.**
- 3. Place saucepan over medium-low heat. Bring the mixture to a boil, stirring constantly with a wooden spoon; continue cooking until very thick and the spoon leaves a trail when stirring, about 12 minutes. (If mixture begins to form clumps on the bottom, remove from heat and whisk vigorously.) Remove from heat, and stir in butter until combined.**
- 4. Transfer to a medium bowl, and gently press plastic wrap directly onto surface of custard. Refrigerate until well chilled, at least 6 hours and up to 2 days.**
- 5. Spoon into six serving dishes and top with whipped cream, if desired.**

Credit: Martha Stewart Living