Homemade Butterscotch Pudding (Vegan)

Ingredients

- ½ cup brown sugar
- ¼ cup water
- ¼ tsp. salt
- 2 cups soymilk (or other vegan milk)
- ¼ cup cornstarch
- 1 tsp. vanilla extract
- 2 tsp. rum

Steps

1. Combine the brown sugar, water, and salt in a medium sized saucepan. Stir well, then raise the heat to medium high. Allow to bubble without stirring, letting the sugar brown for about 8 minutes.

2. Lower the heat to medium and add the soymilk whisking well. Add the vanilla extract and cornstarch, whisking to remove any lumps. Continue to cook, whisking frequently until the mixture has thickened. Once it has become fairly thick, add the rum and continue cooking for 3-4 more minutes.

3. Turn off the heat and transfer the pudding into smaller bowls or containers. Refrigerate until it has fully set (at least 30 minutes) before serving.

Elevate Your Pudding

1. *Serve this pudding in jars with granola or toasted nuts on top for a little crunch. Top with a vegan whipped cream for a little more luxury.*
2. *Let your puddings set in pre-baked mini pie crusts for miniature butterscotch pies.*
3. *Try butterscotch and fruit by adding chopped fruit to your puddings. Butterscotch tastes delicious with apples, bananas and pineapple!*