

Butterscotch Pots de Crème

Ingredients

- 3/4 cup whole milk
- 3/4 cup 2% reduced-fat milk
- 7 tablespoons brown sugar
- 2 tablespoons water
- 1 tablespoon dark molasses
- 1/2 teaspoon salt
- 2 large eggs
- 2 large egg yolks
- 1 1/2 teaspoons butter
- 1/2 teaspoon vanilla extract
- 1/4 cup heavy whipping cream
- 1 tablespoon powdered sugar

Preparation

Preheat oven to 325°.

Heat milks over medium-high heat in a heavy saucepan to 180° (do not boil). Combine brown sugar and next 5 ingredients (through egg yolks) in a medium bowl; stir well with a whisk. Gradually pour 1/2 cup hot milk mixture into egg mixture, whisking constantly. Return the egg mixture to pan, stirring constantly. Strain mixture through a fine sieve into a bowl. Stir in butter and vanilla. Cover and chill for about 1 hour.

Divide mixture evenly among 6 (8-ounce) custard cups. Place cups in a 13 x 9-inch metal baking pan; add enough hot water to come halfway up sides of cups. Bake the custards at 325° for 24 minutes or until the center barely moves when the cup is touched. Remove cups from pan; cool on a rack 20 minutes. Cover and chill at least 1 hour.

Place cream and powdered sugar in a bowl; beat with a mixer at high speed until stiff peaks form. Top the custards with cream.