

Stovetop Squash Pudding

Stovetop squash pudding is a creamy and comforting take on a classic dessert, made with pureed winter squash and warming spices.

Ingredients

- 1/2 cup gently packed light brown sugar
- 2 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 1/8 teaspoon ground allspice
- 1 cup whole milk
- 1 cup half-and-half
- 1/2 cup (4 ounces) pureed cooked winter squash (pumpkin, kabocha, butternut)
- 1 teaspoon vanilla extract
- 2 tablespoons room temperature unsalted butter, cubed

Instructions

1. Whisk together the brown sugar, cornstarch, spices, and salt in a medium pot or saucepan. Add the milk, half-and-half, squash puree, and vanilla extract and whisk until a fairly smooth mixture forms. Some lumps of sugar may remain.
2. Transfer the pot to the stovetop and heat on medium heat until the mixture comes to a boil, whisking constantly while scraping the bottom and corners of the pan, about 8-10 minutes.
3. Once at a boil, immediately lower the heat to low and continue cooking for 5-8 minutes, whisking constantly. The pudding will thicken slightly, but it will still be runny. It should coat and cling to a spoon or spatula.
4. Remove the pot from the heat, and whisk in the butter until completely melted and incorporated into the pudding.
5. Pour the pudding into a heatproof container and immediately place a piece of plastic wrap that directly touches the top of the pudding to prevent a film from forming.
6. Allow the pudding to cool at room temperature for 30 minutes before placing the lid on the container and transferring to the refrigerator. Allow the pudding to cool and set completely undisturbed for 3-4 hours before scooping into individual bowls and serving.

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