

## Dessert

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# Butter Brickle Pudding

Argo Cornstarch

**Servings: 6**

**Preparation Time: 10 minutes**

**Start to Finish Time: 47 minutes**

**Cook time: 7 minutes**

**2/3 cup sugar**

**2 tablespoons corn starch**

**1/4 teaspoon salt**

**2 cups milk**

**2 egg yolks**

**2 tablespoons butter**

**1 teaspoon pure vanilla extract**

**2 bananas**

**1/4 cup fudge topping**

**whipped topping, pecans, cherries (optional)**

Mix sugar, corn starch and salt in a large microwave-safe bowl. Whisk in milk and egg yolks until well blended.

Microwave on HIGH (100%) power for five to seven minutes, stirring every one to two minutes. Cook until pudding is thick and has boiled at least one minute. Remove from microwave. Stir in butter and vanilla. Cover surface with plastic wrap.

Chill thirty minutes.

Stir in toffe chips. Pour into a bowl OR individual serving dishes. Garnish with whipped topping and chopped pecans, if desired.

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Per Serving (excluding unknown items): 225 Calories; 8g Fat (32.7% calories from fat); 4g Protein; 35g Carbohydrate; 1g Dietary Fiber; 92mg Cholesterol; 171mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 1 1/2 Fat; 1 1/2 Other Carbohydrates.