



Rum & Vanilla Bean Pudding

adapted from Joy of Baking

3 1/2 cups whole milk	1/3 + 1/2 cup white sugar
2 large eggs	1/4 cup cornstarch
1 egg yolk	1/8 tspn salt
1 whole vanilla bean	2 tbspn rum, divided
Large heatproof bowl	Medium saucepan
Medium strainer	

Whisk together sugar, cornstarch, salt, egg and egg yolk in large bowl. Whisk in 1/2 cup of the milk.

In medium saucepan, heat remaining 3 cups of milk and remaining 1/4 cup of sugar, bringing just to a boil. Then remove from heat and slowly pour hot milk mixture into egg mixture, whisking consistanly until the mixture is smooth (there may be some small lumps, this is alright).

Transfer the mixture back into the medium saucepan and place over medium heat. Stir consistently until mixture thickens and coats the back of a wooden spoon.

Remove mixture from heat and add in butter and remaining 1 tablespoon of rum.

Pour pudding mixture through the strainer to remove any lumps. Chill for 2-4 hours, then serve.