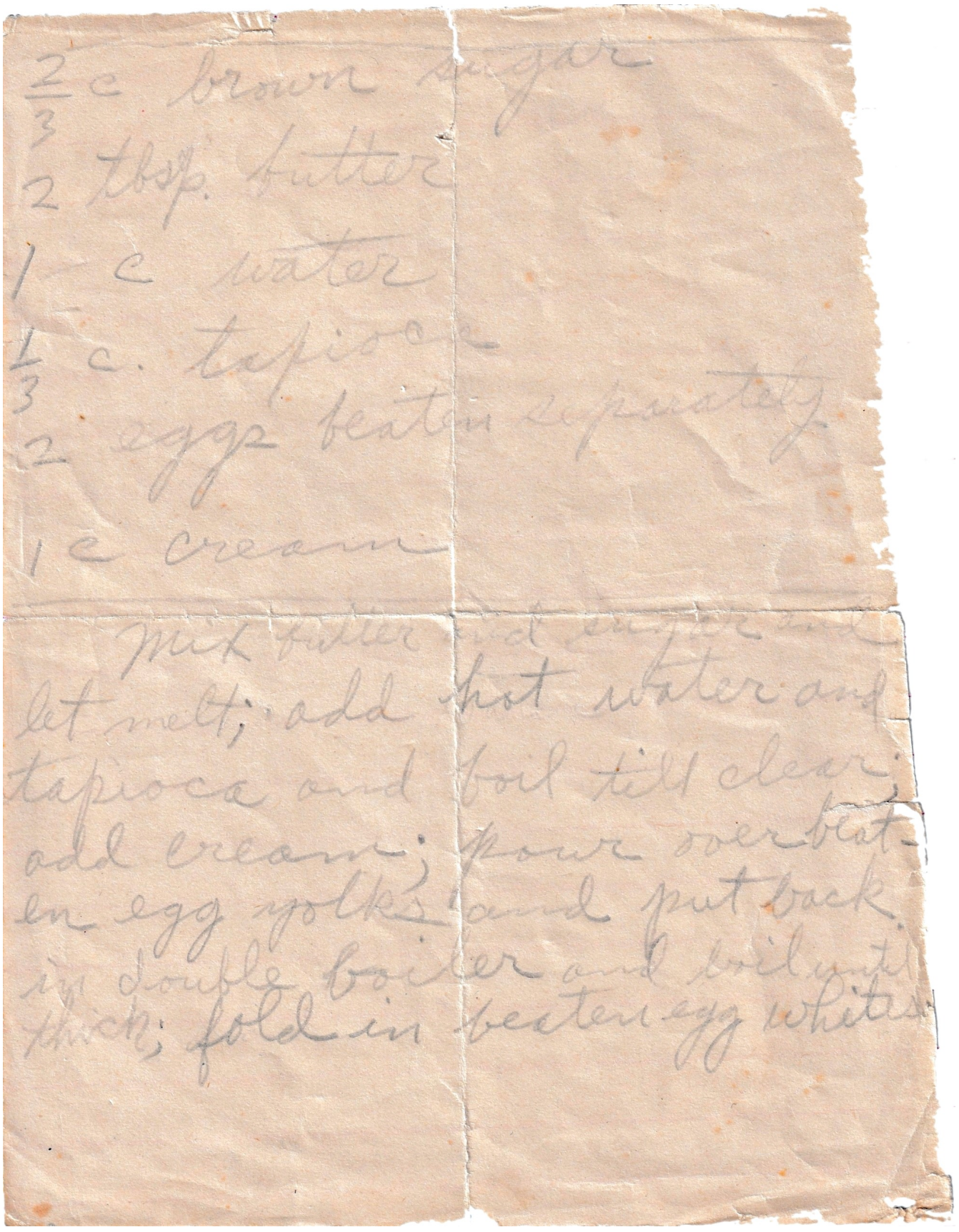
Butterscotch Tapioca Pudding



Recipe Bio

Butterscotch Tapioca Pudding has that unmistakable old comfort-food feel, with brown sugar and butter melted together before the tapioca, cream and eggs go in. The recipe is written on a much-loved scrap of paper, folded and worn from use, which somehow suits a pudding this homey. The beaten egg whites are folded in at the end to lighten the finished pudding.

Recipe Transcript

2/3 cup brown sugar

2 tbsp butter

1 cup water

1/3 cup tapioca

2 eggs beaten separately

1 cup cream

Mix butter and sugar and let melt; add hot water and tapioca and boil till clear; add cream; pour over beaten egg yolks and put back in double boiler and boil until thick; fold in beaten egg whites.