



CREAM CARAMEL VANILLA PUDDING

- 2 Cups milk
- 1 Box (3.0 oz) cook and serve vanilla pudding
- ½ Cup **TSG Incredible Creamy Caramel Sauce**™, divided
- ¼ Tsp. vanilla extract
- Nutmeg
- Whipped cream (optional)
- Shredded coconut, toasted (optional)
- Chopped toasted pecans or almonds (optional)

1. Combine milk, pudding mix, ¼ cup caramel sauce, vanilla and a dash of nutmeg in a medium saucepan. Stir well with a wire whisk and bring to a boil. Boil 30 seconds only, stirring constantly.
2. Pour into four or six 6-oz ramekins or cocktail glasses. Let stand at room temperature at least 1 hour.
3. Warm up ¼ cup caramel sauce in the microwave oven for about 10 seconds. Drizzle sauce over each pudding cup.
4. Serve pudding warm with a dollop of whipped cream, or a sprinkle of toasted coconut or pecans.

Makes 4 to 6 servings

Option: May be made with instant vanilla pudding. Warm up ¼ cup caramel sauce in the microwave oven for 5-10 seconds. Whisk it vigorously into the milk, pudding mix, vanilla and nutmeg until smooth. Pour into ramekins. Let pudding stand about 15 minutes. Heat another ¼ cup caramel sauce for 10 seconds in microwave and drizzle over each serving.