



Deceptively Easy Desserts: Made with Girl Scout Cookies

Sonam Sondhi's Vanilla Pudding Recipe

This simple pudding takes just a moment longer than a box mix and delivers a rich and creamy result that's worth the effort.

Ingredients

2 cups Milk, divided
 2/3 cup Sugar, divided
 A Pinch of Salt
 1/4 cup Corn Starch
 2 Eggs, Yolks Only
 1/2 tablespoon Butter
 1 tsp Vanilla Extract

Directions

Bring 1½ cup milk, 1/3 cup sugar, and the pinch of salt to a boil in a large pot.

While that is heating, whisk together 1/4 cup cornstarch and 1/3 cup sugar and gradually whisk in 1/2 cup milk. Add yolks to the mixture and stir until smooth.

Once the milk has boiled, temper the egg mixture with the hot milk by slowly adding the milk mixture to the egg mixture a little at a time. Return the combined mixture back to the pot on medium-low heat. Bring to a boil, whisking constantly to ensure it does not burn, so that the cornstarch thickens the mixture.

As soon as it reaches a boil, remove the custard from the heat, allow to cool slightly, and transfer to a bowl. Add the vanilla and butter. If any chunks have formed, strain the pudding. Cover with plastic wrap pressed right on top of the mixture to ensure skin doesn't form and refrigerate.





Sonam Sondhi's Crème Anglaise Recipe

This dessert sauce can also serve as a wonderfully rich ice cream base. If you're turning this into ice cream, please follow directions on your ice cream maker.

Ingredients

1 cup Milk
1 cup Cream
Pinch of Salt
2/3 Cup Sugar, divided
7 Eggs, Yolks Only
1/2 tablespoon Vanilla Extract

Directions

Set up a bowl on top of a bowl that's half-fill with ice and water to create an ice bath. Set aside.

Combine the top three ingredients, and 1/3 cup sugar, and bring to a boil.

While that is heating up, separate your eggs and add the remaining 1/3 cup sugar to the yolks. You will not need the egg whites for this recipe.

Once the contents of the pot come to a boil, slowly bring the temperature of the egg mixture up by adding one-third of the milk mixture at a time while whisking constantly.

Bring the entire mixture back to the stove and, on low heat — using a wooden spoon or a rubber spatula — mix constantly to ensure the eggs do not curdle. Turn off the heat when the liquid is thick enough to coat the back of your spoon; do not allow the mixture to boil. Add the vanilla and then strain the mixture into a glass or metal bowl over a double ice bath.

Cover with plastic wrap and place in the fridge for a minimum of 12 hours.

