

No-Bake Butterscotch Custards

By Melissa Clark

YIELD 4 to 6 servings

TIME 35 minutes, plus chilling

Based on a traditional British pudding called posset, these ultrasilky custards set without the need for cornstarch, eggs or gelatin. (The acidity in the crème fraîche and brown sugar helps do that instead.) A dash of molasses is stirred in for complexity and to accentuate the bitterness of the brown sugar. But for a sweeter and more traditionally butterscotch flavor, you can leave it out.

INGREDIENTS

1 cup/240 milliliters heavy cream
1 cup/240 milliliters crème fraîche
½ cup/110 grams dark brown sugar
⅛ teaspoon kosher salt
1 tablespoon light, unsulphured molasses (optional)
2 teaspoons vanilla extract
Whipped cream and fresh berries, for serving (optional)

PREPARATION

Step 1

In a medium saucepan, combine cream, crème fraîche, brown sugar and salt over medium-high heat. Bring to a simmer, stirring frequently to dissolve sugar.

Step 2

Cook at a vigorous simmer until mixture thickens slightly, 5 to 7 minutes.

Step 3

Remove from heat and stir in molasses and vanilla. Let sit until mixture has cooled slightly and a skin forms on top, about 20 minutes.

Step 4

Stir mixture, then strain through a fine-mesh strainer into a measuring cup with a spout. Pour mixture into ramekins or individual serving bowls.

Step 5

Refrigerate, uncovered, until set, at least 3 hours and up to 3 days. Serve with whipped cream and berries, if you like.

PRIVATE NOTES

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