

BRANDIED FIG VANILLA PUDDING

1 cup sugar
7 ½ tbsp cornstarch
½ tsp salt
6 cups whole milk
1 ½ cups heavy cream
6 tbsp butter, cut in bits
5 tsp pure vanilla extract
1 cup fig preserves
3 tbsp cognac
1 ½ tsp lemon juice

Whisk together sugar, cornstarch and ½ tsp salt in a heavy sauce pan, then whisk in milk and cream.

Bring to a boil over medium heat, whisking frequently, then boil whisking, 1 minute.

Remove from heat and whisk in butter and vanilla.

Put in cups and chill uncovered till cold about 1 ½ hours.

Stir together preserves, cognac, and lemon juice, then spoon on top of puddings and serve.