

Chocolate Caramel Pudding

While caramel is always a bit of a roll of the dice, this caramel pudding is worth it and near foolproof! Smooth, creamy, and a good recipe to have in your arsenal for a gorgeous dessert in less than 20 minutes. But the joy of the orange notes mingling with caramel and chocolate is our favorite part - oh my word!

¾ cup white sugar
¼ cup water
3 cups milk
½ cup whipping cream
1 Tbsp. orange zest
½ tsp ground cinnamon
½ tsp vanilla
3 Tbsp Blood Orange Infused Olive Oil
¼ cup cornstarch
½ tsp sea salt
2 Tbsp Grand Marnier (optional)
1 cup chocolate cookie crumbs
Gummy worms for garnish

In a deep saucepan over medium heat, add sugar and water, stirring to combine. Cook the sugar mixture for 7 to 8 minutes, or until the sugar is completely dissolved and turns a light amber colour. Remove from heat and slowly whisk in 3 cups of milk into the sugar mixture. Caramel will harden and seize up—have no fear, just continue whisking until it dissolves again, and you have a smooth caramel. Stir in orange zest and cinnamon.

In a small bowl, whisk together the remaining ½ cup milk, whipping cream, olive oil, vanilla, salt, and cornstarch and set aside. Return the saucepan to medium-low heat and stir until the caramel darkens further, about 2 to 3 minutes. Slowly whisk in the cornstarch mixture until combined. Cook for 3 to 4 more minutes until the sauce thickens. Remove from heat and stir in extra sea salt to taste for a salted caramel pudding, and whisk in Grand Marnier if using. Pour the pudding into a container and cover the surface with plastic wrap. Chill pudding before serving.

Divide ½ chocolate cookie crumbs among 4 glasses/mason jars. Divide the pudding among jars and finish with the remaining cookie crumbs. Add gummy worms for a spooky treat.