

Slow Cooker Tapioca Pudding

slightly adapted from [Alton Brown](#)

Posted on [With a Grateful Heart and a Thankful Prayer](#) blog

Ingredients

3 1/2 ounces large pearl tapioca, by weight (approximately 2/3 cup, see note below)

2 cups cold water

2 1/2 cups whole milk

1/2 cup heavy cream

1/4 tsp. salt

1 egg yolk

1/2 cup sugar (reduce to 1/3 cup if desired)

1 tsp vanilla



Directions

Place tapioca in a medium mixing bowl along with the water, cover, and let stand overnight.

Drain water from tapioca. Place the tapioca into a slow cooker along with the milk, heavy cream, and salt. Cook on high for 2 hours, stirring occasionally.

In a small bowl, whisk together the egg yolk, sugar and vanilla. Temper small amounts of the tapioca into the egg mixture until you have added at least 1 cup.

Add this back into the remaining tapioca in the slow cooker. Cook for an additional 15-20 minutes.

Transfer the pudding to a bowl and cover the surface with plastic wrap. Allow to cool at room temperature for 1 hour and then place in the refrigerator until thoroughly chilled.

Served with whipped cream, if desired