

Classic Chocolate Pudding

2, 1 oz bars of unsweetened baking chocolate (or 6 Tbs. cocoa powder and 2 Tbs. vegetable oil)

2 ½ c. milk, divided (½ c. powdered milk and 2 ½ c. water)

1 c. sugar

¼ c. corn starch

½ tsp. salt

3 eggs yolks, slightly beaten (or powdered egg substitute, reconstituted)

1 Tbs. butter (or powdered butter substitute, reconstituted)

1 tsp. vanilla extract

Sweetened whipped cream (for topping)



In medium saucepan, combine chocolate and 1 ½ c. milk; cook over low heat, stirring constantly with whisk, until chocolate is melted (or mixed through if using cocoa powder substitution), and mixture is smooth. In medium bowl, stir together sugar, cornstarch and salt; blend in remaining 1 c. milk and egg yolks. Gradually stir into chocolate mixture. Cook over medium heat, stirring constantly, until mixture comes to a boil; boil 1 minute, stirring constantly. Remove from heat; add butter and vanilla. Pour into bowl; press plastic wrap directly onto surface. Refrigerate 2 to 3 hours or until cold. Just before serving garnish with whipped cream. This recipe serves approximately 4 to 6 people.

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