

Desserts/Chocolate Pudding

A: 1/4C cornstarch
7/8C sugar
1/2t salt
B: 3C whole milk
C: 6oz 100% chocolate
D: 1t vanilla

1. Combine (A) in top of double boiler and turn heat on.
2. Whisk (B) in over 2-3 minutes.
3. Whisk for 15-20 minutes until thickening begins, scraping down sides with a spatula as needed.
4. Reduce heat to minimum, add (C), whisk in until well combined.
5. Taste and adjust by adding salt/sugar as needed.
6. Remove from heat and add (D), whisk until smooth. Pour into small serving bowls to cool.

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From the kitchen of David and Jennifer Deaven