

Chocolate Pudding

Ingredients

- 2 cups Milk
 - 2 large Egg Yolks
 - 3/4 cup Sugar
 - 2 tablespoons Corn Starch
 - 1/4 teaspoon Salt
 - 1/4 cup Cocoa Powder (natural and unsweetened)
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- 1/4 cup Butter
 - 1 teaspoon Vanilla

Steps

1. Add milk, egg yolks, sugar, corn starch, salt, and cocoa powder to blender container.
2. Blend for 20-30 seconds.
3. Pour mixture into saucepan.
4. Stir (scraping bottom of pan as you stir) on medium heat until mixture starts getting thick and bubbles—about 11 minutes.
5. Stir and cook for another 3 minutes.
6. Pour pudding into containers.
7. Chill in refrigerator for at least 1 hour.
8. Serve plain or add favorite toppings.