Mocha Pudding

Ingredients

1 3/4 c Milk
1/2 c Brown Sugar
1 T Cornstarch
1 T Coffee Granules
1/4 t Salt
2 Egg Yolks
1 T Butter
1 T Kahlua
2 T Dark Chocolate (shavings)
1/4 c Half and Half

Instructions

1.Place the milk in a medium saucepan, bring to a boil. Combine sugar, cornstarch, coffee, and salt in a large bowl, stirring well. Combine half and half and egg yolks.
2.Stir egg yolk mixture into sugar mixture. Gradually add half of hot milk mixture to sugar mixture, stirring constantly with a whisk. Return hot milk mixture to pan; bring to a boil.
3.Reduce heat, and simmer 1 minute or until thick, stirring constantly. Remove from heat. Stir in butter and liqueur.
4.Spoon pudding into a bowl. Place bowl in a large ice-filled bowl for 15 minutes or until pudding is cool, stirring occasionally.
5.Cover the surface of the pudding with plastic wrap; chill. Sprinkle each of the servings with 1

Mocha Pudding

teaspoon dark chocolate shavings.