

# Mocha Pudding

## Ingredients

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

## Instructions

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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. 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. Reduce heat, and simmer 1 minute or until thick, stirring constantly. Remove from heat. Stir in butter and liqueur.
2. Spoon pudding into a bowl. Place bowl in a large ice-filled bowl for 15 minutes or until pudding is cool, stirring occasionally.
3. Cover the surface of the pudding with plastic wrap; chill. Sprinkle each of the servings with 1 teaspoon dark chocolate shavings.