

# Double Chocolate Pudding Parfait

## Ingredients

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2 T Cornstarch  
1/4 c Cocoa Powder (plus 1  
tablespoon)  
2 c Milk  
4 oz Semisweet Chocolate  
1 T Butter  
1 c Heavy Cream (chilled)  
1/4 t Vanilla Extract  
0 pn Salt

## Instructions

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Whisk together cornstarch, 1/4 cup sugar, 1/4 cup cocoa, and a pinch of salt in a medium saucepan, then gradually whisk in milk. Bring to a boil, whisking constantly then boil, whisking, until thickened, about 3 minutes. Remove from heat and whisk in chopped chocolate and butter until melted. Transfer pudding to a metal bowl and quick chill by setting in an ice bath and stirring occasionally, about 10 minutes. Meanwhile, beat cream with vanilla and remaining 2 tablespoons of sugar and 1 tablespoon cocoa until it just holds stiff peaks. Layer pudding and cream in 8-ounce glasses. Serve dusted with cocoa. Note: Parfaits can be made 1 hour ahead and chilled, covered.