Chocolate Pudding

Ingredients

- 2 c Milk (Whole or 2%)
- 1/3 c Sugar
- 2 oz Bittersweet Chocolate (chopped)
- 0 pn Salt
- 1 t Vanilla Extract
- 3 T Cornstarch

Instructions

1.In a small bowl, whisk together Â¼ cup milk and cornstarch until no lumps remain. Set aside.
2.In a small pot, whisk together remaining 1Â¾ cups of the milk, sugar, chocolate and salt, and place over medium-low heat. Cook, stirring occasionally, until the chocolate is completely melted.
3.Whisk the cornstarch mixture quickly then pour into the pot and whisk to combine. Cook, stirring frequently, until the mixture thickens and begins to boil.
4.Reduce the heat to low and continue to cook for an additional minute, whisking constantly. Remove from the heat and whisk in the vanilla extract.
5.Pour the pudding mixture into a clean bowl (or individual serving cups), and press a piece of

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plastic wrap against the surface of the pudding to prevent a skin from forming.
6.Refrigerate the pudding until completely chilled, at least four hours. Whisk prior to serving, if storing in a large bowl. The pudding can be kept in the refrigerator, covered, for up to four days.