

Old-Fashioned Chocolate Pudding

Ingredients:

2 large egg yolks

2 tablespoons corn starch

2 ¼ cups whole or 2% milk, divided

½ cup granulated sugar

1/3 cup unsweetened cocoa powder

¼ teaspoon salt (skip if using salted butter)

2 tablespoons unsalted butter, cut into cubes

1 tablespoon pure vanilla extract

Directions:

In a large bowl, use a whisk to mix the egg yolks with the corn starch and ¼ cup of the milk until well combined; set aside.

In a medium saucepan, add the remaining 2 cups of milk, sugar, cocoa powder salt; whisk together until well combined. Cook over medium-low heat, stirring frequently, until the mixture becomes steamy and just begins to simmer. Remove the saucepan from the burner.

While whisking constantly, slowly pour about 1 cup of the hot chocolate liquid into the egg mixture – the constant whisking will prevent the hot liquid from scrambling the eggs. Add the remaining hot chocolate and whisk until combined, then pour the mixture back into the saucepan.

Cook the pudding over medium-low heat, whisking constantly. Once it begins to bubble, continue whisking until the pudding thickens – the whisk will leave visible marks in the pudding to indicate when it is thick enough – this should only take another minute or two. Remove the saucepan from the burner and add the cubed butter and vanilla. Whisk until fully incorporated and the pudding is smooth and silky.

Transfer the pudding to a bowl and place a piece of plastic wrap directly onto the surface of the pudding. This will prevent a skin from forming on the top. Refrigerate for at least 3 hours before serving, or longer as desired. The pudding may be stored in an airtight container and refrigerated for up to 4 days, with a piece of plastic placed directly on the surface.

Stir the pudding well before serving and top with a dollop of fresh whipped cream, fruit, jam or shaved chocolate.