

Vanilla Pudding

3/4	Cup sugar
3	Tablespoons cornstarch or all-purpose flour
3	Cups milk
4	Beaten egg yolks or 2 beaten eggs
1	Tablespoon margarine or butter
1 1/2	Teaspoon vanilla

In a heavy medium saucepan combine sugar and cornstarch or flour. Stir in milk. Cook and stir over medium heat until bubbly. Cook and stir for 2 minutes more. Remove from heat. Gradually stir 1 cup of the hot milk mixture into egg yolks or eggs.

Stir egg mixture into milk mixture in saucepan. If using egg yolks, bring to a gentle boil; if using whole eggs, cook until nearly bubbly but do not boil. Reduce heat. Cook and stir for 2 minutes more. Remove from heat. Stir in margarine or butter and vanilla. Pour pudding into a bowl; cover with plastic wrap. Refrigerate for about 4 hours, or until thoroughly chilled. (Do not stir during chilling.) Makes 6 servings.

Chocolate Pudding

Prepare as above, except add 1/3 cup unsweetened cocoa powder along with the sugar. Use 2 tablespoons cornstarch or 1/4 cup all-purpose flour, 2 2/3 cups milk, and 4 egg yolks (not whole eggs).

- 냄비에 설탕, 전분, 코스타치 (혹: 밀가루), 우유 넣어 중불에 버블날때까지 끓인다 (거품기로 저는다)
- 끓어시작하면 계란 노른자 넣어 빨리 저는다
- 불끄고 바닐라, 버터 넣어 잘파서 불에부어 냉장고에 넣어둔다.