

Chocolate Pudding

Recipe by: Cooks Country, February/March 2011, modified by the O'Connor clan

Servings: never enough

Amount	Ingredient	Prep Notes
1/4 cup	brown sugar	packed
3 tablespoons	cocoa powder	Dutch-processed is preferred
3 tablespoons	cornstarch	
1 tablespoon	corn syrup	
1/4 teaspoon	salt	
2 3/4 cups	whole milk	
1/4 cup	heavy cream	
1 cup	chocolate	1/2 milk, 1/2 dark (one Hershey's bar each)
1/2 teaspoon	vanilla	

- combine brown sugar, cocoa, cornstarch, and corn syrup in a sauce pan, whisk in milk and cream until smooth
- add chocolate and bring to a simmer, whisking occasionally, over medium heat
- reduce heat to medium-low and cook, whisking constantly, until thickened and large bubbles begin to appear (5-7 minutes)
- take off heat and stir in vanilla, let cool in refrigerator for ~4 hours or freezer for ~1 hour
- devour
- *note:* other extracts can be substituted for vanilla for other flavors of pudding