



Homemade Chocolate Pudding

Feeling decadent? Check out this recipe for chocolate pudding, which is surprisingly easy to make and can be adjusted to cut down the fat and calorie count by substituting skim milk and reduced-calorie chocolate. This one will put any store-bought pudding to shame!

Ingredients

3/4 cup granulated white sugar
2 1/2 tablespoons cornstarch
1/4 cup unsweetened cocoa powder
1/4 teaspoon salt
1 2/3 cup 2% milk
1/3 cup heavy whipping cream
3 large egg yolks
3 ounces semisweet (or bittersweet) chocolate, finely chopped
1 teaspoon pure vanilla extract
1 tablespoon unsalted butter, room temperature, cut into small pieces

Preparation Process

In a medium-sized bowl, add the sugar, cornstarch, cocoa powder, and salt and whisk together.

Pour in 1/3 cup of milk and stir into a paste. Stir the egg yolks into the paste and set aside.

Rinse a medium saucepan with cold water, then pour out water, making sure to shake out the excess.

Pour 1 1/3 cups of milk along with the cream into the saucepan. Bring to a boil and remove from the heat.

Slowly pour the hot milk into the paste, whisking constantly, until the mixture is smooth.

Pour the pudding mixture in a separate medium sized saucepan and place over medium-low heat for 3-5 minutes, stirring constantly until the pudding has a mayonnaise level of thickness.

Remove from heat and pour into a bowl, using a strainer to sort out any lumps.

Add in the chopped chocolate, vanilla extract, and butter, stirring gently until the mixture is smooth.

Pour into 4 small bowls and serve. (If you prefer to serve cold, press plastic wrap onto the surface of the bowls to prevent filming and refrigerate for at least 3 hours.)

If you want to watch the video again. Click [here](#).