**TIP:** This chocolate pudding, with or without added optional chocolate chips, is easy to make, uses real ingredients and is much more fully flavorful than store-bought commercial chocolate pudding or chocolate pudding mixes.

**Preparation Time:** 20-25 minutes
Ingredients
(for 4)

1/3 Cup Cocoa Powder
1/3 Cup Sugar
1/4 Teaspoon Salt
3 Tablespoons Cornstarch
2 1/2 Cups Milk
1 Teaspoon Vanilla Extract
Chocolate Chips (optional)
Equipment

Medium Sized Pot
Tablespoon
Teaspoon
Large Spoon
Whisk
Measuring Cup

1. Measure 2 1/2 cups milk,…
...pour the milk into a medium sized pot and warm the pot over medium-low heat (to prevent the milk from scorching the pot bottom).
2. Add the following to a measuring cup: \( \frac{1}{3} \) cup cocoa powder, \( \frac{1}{3} \) cup sugar,…

…3 tablespoons cornstarch and \( \frac{1}{4} \) teaspoon salt.
3. Stir the **cocoa powder**, **sugar**, **cornstarch** and **salt** together with a tablespoon.

4. When the **warming milk** starts to steam, pour just enough **steaming milk** over the **dry cocoa powder**, **sugar**, **corn starch** and **salt** and stir the **cocoa mix** together until...
...almost all the lumps dissolve into a thin paste as shown here.

5. Pour the cocoa paste into the steaming milk on the stove and slowly and steadily stir the cocoa and milk mixture with a whisk (or spoon), making sure to keep the mixture in motion and to scrape the bottom of the pot to keep the cooking pudding from sticking to the pot bottom.
6. You’ll soon see boiling bubbles start to rise from the cooking pudding. That boiling activates the cornstarch, which will then thicken the pudding. Make sure to keep stirring until you feel and see the pudding thicken as shown in the picture on the right.

Once the pudding starts to thicken, turn off the stove heat. Slide the warm pot to a cool burner where the pudding will continue to thicken on its own and…
...add and stir in 1 teaspoon of vanilla extract.

7. Let the pudding sit until the pot is safely cooled to touch and add and stir in a good handful (or more) chocolate chips (optional).

8. Serve fresh chocolate pudding warm (that’s how I like it best for full flavor) or refrigerate to enjoy later.
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