

Fresh Chocolate Pudding - Quick & Easy



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

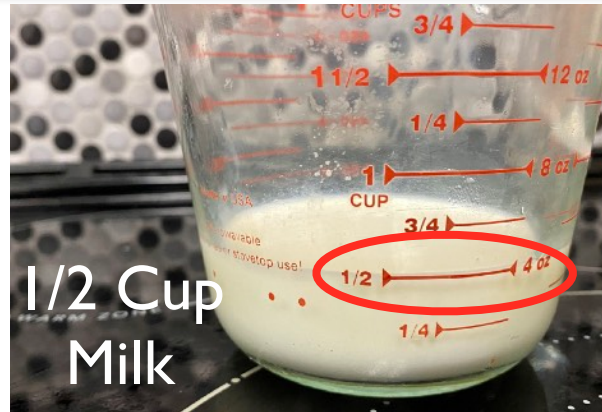
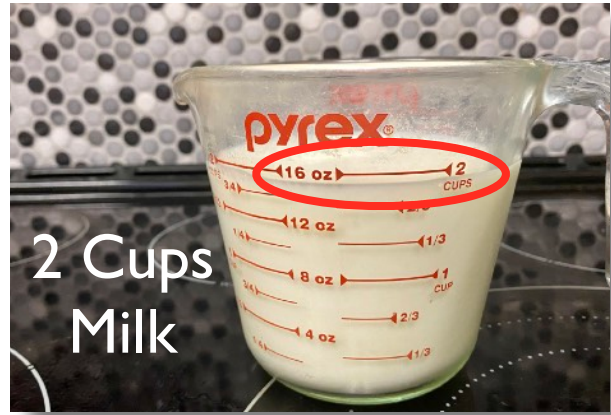
Large Spoon

Whisk

Measuring Cup



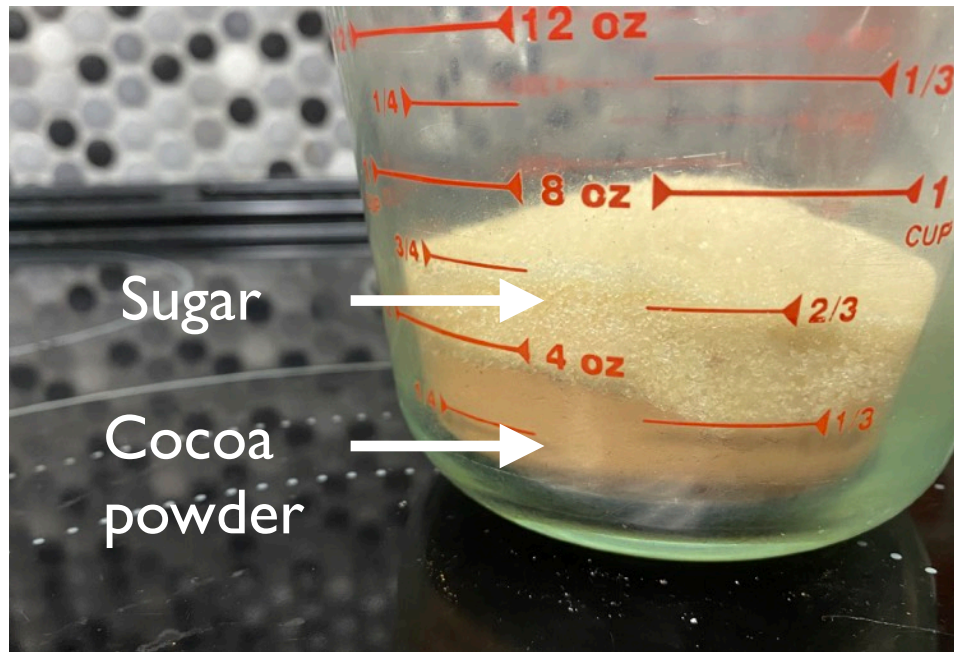
1. Measure 2 1/2 cups milk,...



...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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