

GREAT GRANDMA'S CHOCOLATE PUDDING

F EASY

Last Modified: 12/20/2014

PREP: 10 Min
COOK: 15 Min
STOVETOP

SUE K'S-DESSERT

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Granulated Sugar	
2	Large	Egg Yolks	Beaten
1 1/2	Cups	Whole Milk	
3	Tbsp	Corn Starch	
1/2	Tsp	Table Salt	
1/2	Tsp	Vanilla Extract	
1	Tbsp	Unsalted Butter	
2	Squares	Semi-Sweet Chocolate	

PREPARATION

FACTOID	This recipe is an original from Great Grandma Lillian's Kitchen. So RICH, that it's difficult to eat very much.
TOOLS	1) 2 - Small Mixing Bowls 2) Hand Held Mixer 3) Wooden Spoon 4) Medium Saucepan & Lid
PREP	None.
1	In a medium saucepan over low heat, melt the Chocolate and Milk together and beat it with an electric mixer on low speed until smooth.
2	In a small mixing bowl, sift together the Sugar, Cornstarch and Salt. Add the Dry Ingredients slowly into the saucepan while continuing to mix until fully combined.
3	Increase the heat to medium and continue to cook until thick. In a small mixing bowl, lightly whisk the Egg Yolks.
4	Add several spoonfuls of the Chocolate Mixture slowly into the Egg Yolks while constantly stirring with a <u>wooden</u> spoon. NOTE: You are making an Egg Custard here and NOT Scrambled Eggs, so raise the temperature of the Yolks S L O W L Y so they don't get too hot too fast.
5	Slowly pour the Egg Mixture back into the saucepan while continuing to stir with the wooden spoon and cook them for 1 minute. Remove the Pudding from the heat, Mix in the Vanilla. Divide the Butter into small portions, lay them on top of the hot Pudding Mixture and let the Pudding set undisturbed until the Butter melts.
6	Lightly stir in the melted Butter and spoon the Pudding into individual serving dishes.
SERVE	Best when served warm because it will "skin" over quickly as it cools.