

Chocolate Pudding by Lynn's Recipes



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Creamy, delicious chocolate pudding. Serve it plain or with whipped cream.

Ingredients:

- 2 large egg yolks
- ½ cup sugar
- 3 Tablespoons cornstarch
- 3 cups whole milk
- 5 ounces bittersweet or semisweet chocolate, chopped (I used semisweet chocolate chips)
- Pinch of salt
- 1 Tablespoon vanilla extract

Whisk the egg yolks, sugar and cornstarch in a large bowl.

Combine the milk, chocolate and salt in a saucepan over medium heat and stir until the chocolate melts. Gradually pour the hot chocolate mixture into the egg mixture, tempering and whisk constantly, and then add vanilla. Pour back into the saucepan and stir until thick, 12 to 15 minutes. Remove from heat and divide among 6 to 8 dessert cups or dishes. (I poured it all into one bowl) Cover with plastic wrap and place it directly on top of the pudding to prevent a film or skin from forming. Refrigerate until set about 2 hours. Serve with whipped cream on top, if desired.

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