



Chocolate Pudding

Ingredients

- ½ cup white sugar
- 3 tablespoons unsweetened cocoa powder
- ¼ cup cornstarch
- ⅛ teaspoon salt
- 2 ¾ cups milk
- 2 tablespoons butter, softened
- 1 teaspoon vanilla extract

Instructions

1. **Mix the dry ingredients:**

In a medium saucepan, whisk together the sugar, cocoa powder, cornstarch, and salt until well combined.

2. **Add the milk:**

Gradually stir in the milk, ensuring there are no lumps. Place the saucepan over medium heat.

3. **Cook until thickened:**

Stir constantly as the mixture heats up. Once it begins to boil, continue stirring until it thickens and coats the back of a spoon—this usually takes 8–10 minutes.

4. **Finish the pudding:**

Remove from heat. Stir in the butter and vanilla extract until fully incorporated and smooth.

5. **Cool and serve:**

Let the pudding cool slightly before serving warm, or refrigerate for at least 10–15 minutes to serve chilled.