



# Vanilla pudding

## Ingredients

- 2 cups milk
- ½ cup white sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- 1 teaspoon vanilla extract
- 1 tablespoon butter

## Instructions

1. **Warm the milk:**

In a medium saucepan, heat the milk over medium heat until small bubbles form around the edges. Do not let it boil.

2. **Mix dry ingredients:**

In a separate bowl, combine the sugar, cornstarch, and salt.

3. **Thicken the pudding:**

Gradually whisk the dry mixture into the hot milk. Continue stirring until the mixture thickens and coats the back of a spoon, about 10–15 minutes.

4. **Finish with flavor:**

Remove the pan from heat and stir in the vanilla extract and butter until fully melted and smooth.

5. **Serve:**

Pour the pudding into 5 individual serving dishes. Chill in the refrigerator before serving for best texture and flavor.