Death-by-Chocolate Pudding

By Amy Deardon

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I like to think of myself as a pragmatic cook, rather than a cook whose intricate creations take your breath away. That being said, I have high standards that whatever I make must be tasty in addition to quick and easy.

This chocolate pudding meets all those requirements. Delicious, made of simple household ingredients in 15 minutes ... what could be better? When my kids were little, I used to pour all the dry ingredients into a zippy bag to bring to the mom of our playdate. Perfect little house gift, and my kids' friends were always clamoring for me to arrive so their mom could make this pudding. We moms liked to eat it, too.

I hope a little chocolate brightens your day. I'd love to hear what you think!

Stay awesome.

Amy

This chocolate pudding is super-easy to mix and make. I like to use powdered dried milk rather than regular milk so we don't have to keep running to the store. I imagine you can use other sorts of milk (almond milk, soy milk etc) if you prefer.

In a saucepan add:

1 CUP SUGAR

1 TSP SALT

6 TABLESPOONS (3/8 cup) COCOA

4 ½ TABLESPOONS CORNSTARCH

1 CUP POWDERED DRIED MILK (opt.)

Mix ingredients well with a spoon.

Add 3 CUPS WATER (if you use powdered milk) or 3 CUPS MILK

NOTE: If at all possible, use Dutch-processed cocoa. If you can't find it then Hershey's Special Dark cocoa works.

Stir well until blended. Heat over medium-high heat, stirring more-or-less constantly since you don't want to burn the milk. Scrape the bottom of the saucepan so pudding doesn't stick. The pudding will become thick. When it starts to boil, remove from heat and pour into five or six little dishes. Or you can pour it into a big dish if you want. Heck, if you're not picky you can even keep it right in the saucepan.

If you want to eat this warm, make sure you've let this cool enough so that it won't burn you.

Let pudding cool to room temperature, then refrigerate. It goes well with whipped cream or Cool Whip.