

Creamy Milk Chocolate Cornstarch Pudding

Source: <http://www.geniuskitchen.com/recipe/creamy-milk-chocolate-cornstarch-pudding-362346>

Ingredients:

- 6 tablespoons sugar
- 3 -4 tablespoons unsweetened cocoa powder, sifted
- 4 tablespoons cornstarch
- 1 pinch salt
- 1 $\frac{3}{4}$ cups milk, or nut free milk
- 1 cup half-and-half cream (or use 2- $\frac{3}{4}$ cups milk)

Directions:

1. In a saucepan combine the first 4 dry ingredients.
2. Add in milk and half and half cream; cook over medium heat stirring/whisking until thickened and just at a slight bubble (do not boil hard) remove from heat.
3. Immediately pour into serving dishes allow to sit at room temperature until cooled.
4. Enjoy warm or refrigerate until cold.