

## CHOCOLATE PUDDING

### Ingredients:

50 ml sugar  
25 ml cornstarch  
f.g. salt  
250 ml milk  
1 ml vanilla  
30 ml cocoa

### Equipment:

saucepan  
small measures  
wooden spoon  
liquid measure  
dry measures  
dessert dish  
whisk  
double boiler

### METHOD:

1. Place 2-3" water in bottom of double boiler and bring to a boil.  
\*At home, skip this step, but a regular saucepan is easier to burn with.
2. Place cocoa, cornstarch, sugar, and salt in top of double boiler and stir well.
3. Add milk gradually while stirring constantly.
4. Stir until mixture thickens, gently stirring constantly.
5. Stir in vanilla.
6. Divide mixture into 2 serving dishes.