

## Tammy's Chocolate Pudding

- $\frac{3}{4}$  cup sugar
- $\frac{1}{3}$  cup unsweetened cocoa powder
- 2 Tablespoons cornstarch
- 2  $\frac{2}{3}$  cups milk
- 4 egg yolks, lightly beaten
- 1 Tablespoon butter
- 1  $\frac{1}{2}$  teaspoons vanilla

In a heavy medium saucepan, combine the sugar, cocoa, and cornstarch. Whisk in the milk. Cook and stir over medium heat till bubbly. Cook and stir for 2 minutes more. Remove from heat. Gradually whisk 1 cup of this mixture into the egg yolks to temper them. Add the tempered eggs to the saucepan and bring to a gentle boil. Reduce heat. Cook and stir for 2 minutes more. Remove from heat and stir in 1 Tablespoon butter and 1  $\frac{1}{2}$  teaspoons vanilla.

Pour pudding into a bowl and cover with plastic wrap directly on top of the pudding. Alternatively, pour into individual custard cups and cover in the same manner.