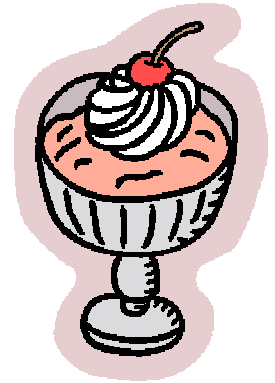


## January 2011:

Rich and creamy *Chocolate Pudding* is a family favorite and it makes a great "comfort food" dessert on cold January days or nights! I have fond memories of stirring the pudding at my Mother's stove and enjoying it at the family dinner table while growing up. The pudding can be eaten warm or cold and is sure to satisfy chocolate cravings. Enjoy! S. Luczu



### Old Fashioned Chocolate Pudding

Serves 6

4 Tbsp. cocoa powder  
4 Tbsp. cornstarch  
4 1/2 C. milk  
1 Tbsp. butter

3/4 C. white sugar  
3/4 tsp. salt  
2 tsp. vanilla extract

- Combine cocoa powder, sugar, cornstarch and salt in a **heavy saucepan\*\***. Mix well with a whisk and stir in milk and vanilla.
- Cook over low heat, stirring occasionally until mixture has thickened. Remove from heat and stir in butter.
- Serve warm or well chilled - with or without added whipped cream!

#### NOTE:

1) \*\*This recipe does best in a REALLY heavy bottom pan - you cook it for a long time on low and do NOT want the chocolate to burn. I use an old cast aluminum 5-qt Dutch oven and the lowest setting on the stove. You cannot rush the slow cooking process, without risking burning the milk and/or chocolate.