

Chocolate Pudding

From The Larissa Monologues at larissamarks.com

1/2 cup sugar

3 tablespoons unsweetened cocoa powder

1/4 cup cornstarch

1/8 teaspoon salt

2 3/4 cup milk

1 teaspoon vanilla extract

In a saucepan, stir together sugar, cocoa, cornstarch, and salt. Place over medium heat, and gradually pour in milk, whisking constantly. Bring to a full boil, and cook, stirring constantly. Reduce the heat to maintain a simmer, and continue whisking until thick, about 2-3 minutes more. Remove from heat, and stir in vanilla.

Cover with plastic wrap touching the entire surface of the pudding. Chill in the refrigerator for at least 4 hours or ideally overnight until set.