

Chocolate Pudding



- 1** In a saucepan, whisk together the cornstarch and cold milk.
- 2** Bring to a boil over medium heat, stirring constantly with a whisk until the mixture thickens. Remove from heat as soon as the mixture thickens to a pudding-like texture. (If the milk mixture has set too much, don't panic! Add more milk and mix in a food processor before continuing.)
- 3** Add the cocoa powder and the sugar and stir to obtain a smooth mixture.
- 4** Pour pudding into bowls, cover with plastic wrap and refrigerate until dessert is completely cooled and firm.

