

Betty's Dark Chocolate Pudding



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In this video, Betty demonstrates how to make Dark Chocolate Pudding. This is a simple, yet elegant, dessert for the holidays.

Ingredients:

3 tablespoons sugar
1/8 cup cornstarch
1-ounce square unsweetened baking chocolate
1/4 teaspoon salt
2 cups milk
4 ounces semisweet chocolate chips
2 tablespoons butter
1/2 teaspoon vanilla extract

In a medium-sized saucepan, stir together 3 tablespoons sugar, 1/8 cup cornstarch, and 1/4 teaspoon salt. Add 2 cups milk and stir until dry ingredients are dissolved. Place over medium-high heat and bring to a boil, stirring constantly. When the mixture comes to a boil, cook, stirring constantly, until mixture is thickened, 1 to 2 minutes. Remove from heat. Add a 1-ounce square of unsweetened chocolate, 4 ounces semisweet chocolate chips, 2 tablespoons butter, and 1/2 teaspoon vanilla. Stir until chocolate and butter melt completely. Pour into a serving bowl, and place plastic wrap over the top, making direct contact with the top to prevent a "skin" from forming on the top. Cool at room temperature for an hour or so, then chill in refrigerator until ready to serve. To serve, spoon individual servings into pudding cups. This is a great dessert for the chocolate lover! I hope you love it! --Betty