

# Jenny's Chocolate Pudding

1/2 cup sugar  
3 tablespoons cornstarch  
2 tablespoons unsweetened cocoa powder  
1 pinch of salt  
2 cups of 1% milk  
1 egg yolk  
3/4 teaspoon vanilla extract

- In a medium saucepan, combine the sugar, cornstarch, cocoa powder, and salt.
- In a measuring cup, combine the milk & egg yolk.
- Add the milk mixture to the dry mixture in the pan and cook over medium heat, stirring constantly, until it comes to a gentle boil.
- Once it boils it will thicken in less than a minute so keep stirring until it's thick.
- Remove from heat and add vanilla.
- Pour into serving cups and chill for at least an hour.
- (To serve it warm, just let it sit on the counter for an hour)

Makes 4 servings