



Double Chocolate Pudding

INGREDIENTS:

- *3/4 cup granulated sugar*
- *1/3 cup unsweetened cocoa powder*
- *3 tablespoons cornstarch*
- *1/4 teaspoon salt*
- *2 cups light cream*
- *3 ounces chopped bittersweet or semi-sweet chocolate*
- *1 1/2 teaspoons vanilla extract*

DIRECTIONS:

1. In a medium saucepan, whisk together the sugar, cocoa, cornstarch, and salt.
2. Gradually whisk in 1 cup of the cream until smooth, then whisk in the remaining 1 cup cream.
3. Set the pan over medium heat and cook, whisking constantly, until the mixture thickens and comes to a boil, about 5 minutes.
4. Remove the pan from the heat and add the chocolate and vanilla. Let stand for 5 minutes until the chocolate is melted, then stir gently until the pudding is smooth. (Do not stir too much or the pudding might thin out.)