

## Homemade Chocolate Pudding-from The Frugal Girl

Makes 2 cups



2 1/2 tablespoons cocoa powder

1/2 cup sugar

pinch salt

2 cups milk, divided

3 tablespoons cornstarch

3/4 teaspoon vanilla

Measure cocoa powder into a saucepan. Whisk in enough water to make a smooth paste. Stir in sugar and salt. Add 1 1/2 cups milk, reserving 1/2 cup.

Heat cocoa/milk mixture over medium heat, stirring regularly, to boiling. Meanwhile, mix cornstarch and milk together.

When cocoa/milk mixture reaches a boil, whisk in cornstarch mixture, stirring constantly. Bring back to a boil and cook and stir for 1 minute.

Remove pudding from heat; stir in vanilla. Pour pudding into individual dishes or a large bowl. Cool to room temperature, then refrigerate until thoroughly chilled.

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