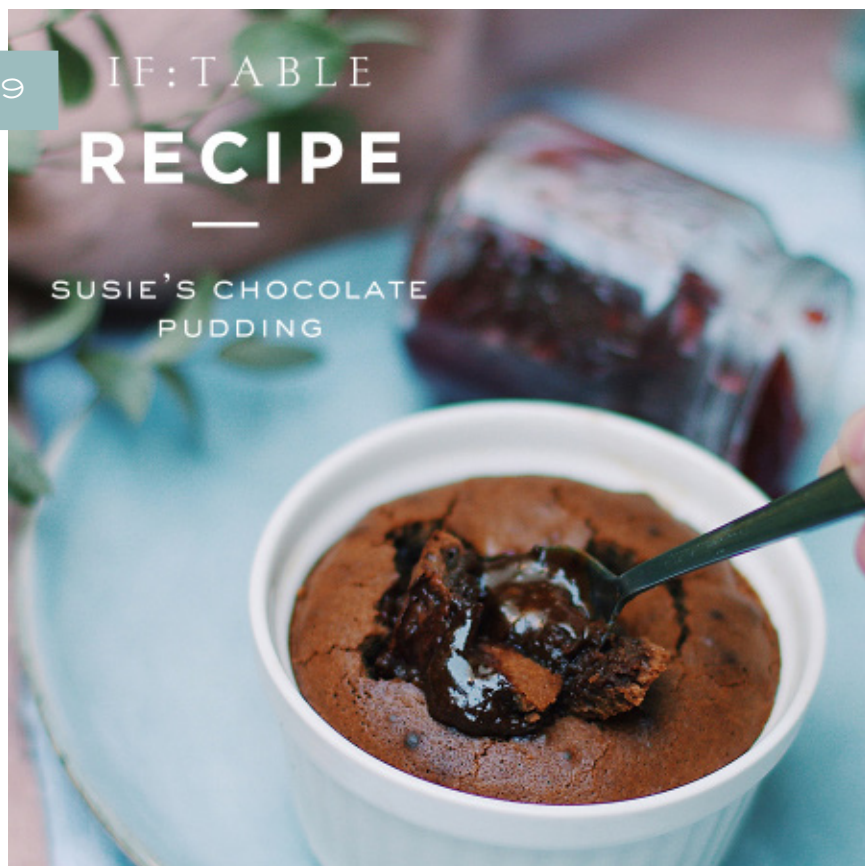


MAY 2019

IF:TABLE
RECIPE

SUSIE'S CHOCOLATE
PUDDING



DIRECTIONS

In a heavy saucepan, combine flour, sugar, salt and cocoa.

Mix well, then place saucepan on cook top. Over medium heat, gradually stir in water and milk. Stir mixture until smooth, about 1 to 2 minutes.

Whisk egg yolks in a separate bowl.

Slowly add yolks to saucepan and bring to a boil, whisking constantly until thickened.

Remove pan from heat and stir in butter and vanilla. Allow pudding to cool about 5 minutes.

Pour pudding into custard cups or parfait glasses. Refrigerate until ready to serve.

INGREDIENTS

1/3 cup flour

3/4 cup sugar

1/4 tsp salt

1/4 cup cocoa powder

3/4 cup water

1 cup milk

4 egg yolks

1 tsp vanilla

1 Tbsp unsalted butter