

## Chocolate Pudding

Milk, Powdered Non-fat Dry, 15 ounces

Water, cold 4 ½ Quarts

Sugar, 1 pound 2 ounces

Vanilla flavoring, 2 Tablespoons

Salt, ½ pinch

Cornstarch, 6¾ ounces

Cocoa Powder, 6¾ ounces

Eggs, 14½ ounces

Butter, 4½ ounces

1. Mix Powdered Milk and water together.
2. Combine milk and 4 ounces of the sugar, and salt; bring to boil. DO NOT SCORCH MILK
3. Add vanilla flavoring to the hot milk. Allow to steep 15 minutes off the heat.
4. Sift the remainder of the sugar, cornstarch, & cocoa powder together, mix in eggs.
5. Add some of the hot milk to temper it. Mix well; return egg mixture to remaining hot milk.
6. Bring to a second boil, remove from heat, stir in butter.
7. Pour into cups. Chill thoroughly.