

Maine Arts Camp

Recipe: Chocolate Pudding

Chef: Charlie Limoggio CEC

Servings: 10

Quantity	Unit	Ingredient	Prep Notes
8	Ounces	Sugar	
1 ¼	Ounces	All-purpose flour	
¾	Ounce	Cornstarch	
1 ¾	Ounces	Cocoa	
1	Quart	Milk	
3	Tablespoons	Margarine or unsalted butter	
1	Tablespoon	Vanilla extract	

1. Combine dry ingredients.
2. Pour milk into steam-jacketed kettle or stock pot. Gradually add dry ingredients while stirring briskly with a wire whip. Heat to boiling point, then cook until thickened, about 20 minutes. Stir occasionally. Remove from heat.
3. Add margarine and vanilla. Blend. Cook quickly (within 4 hours) to temperature below 41°F. Cover with plastic wrap or waxed paper while cooling to prevent formation of film (see Notes).
4. Serve cold with No. 10 dipper (rounded).
5. Can top with a small dollop of whipped cream.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.