

# Rich Chocolate Pudding

Adapted from Circle B Kitchen



- 6 ounces semisweet chocolate
- 3 tablespoons cocoa powder (unsweetened)
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 cup heavy cream
- 3 large egg yolks
- 1 cup half and half
- 1 1/2 cups milk, full fat
- 1/2 cup sugar, or less
- 1/3 cup Kahlua, or 1 teaspoon vanilla extract
- Whipped cream, to serve on top

*Per Serving (excluding unknown items): 394 Calories; 24g Fat (54.4% calories from fat); 6g Protein; 40g Carbohydrate; 2g Dietary Fiber; 118mg Cholesterol; 125mg Sodium; 33g Total Sugars; 1mcg Vitamin D; 121mg Calcium; 1mg Iron; 248mg Potassium; 153mg Phosphorus. Exchanges: .*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

1. In a large bowl, whisk together the cocoa powder, cornstarch, and salt. Slowly whisk in the cream, a little at a time, until you have a smooth mixture and then whisk in the egg yolks.
2. Pour the milk and half-and-half into a 3-quart saucepan. Add the sugar and bring to a simmer over medium heat. Slowly pour the hot milk into the bowl of cream and egg yolks, whisking until well-combined, then pour everything back into the pan.
3. Bring the pudding mixture to a boil over medium heat, stirring frequently. Watch carefully, stirring continuously and once it begins to boil, reduce heat and cook for about 2 minutes, whisking constantly.
4. Remove the pudding from the heat and stir in the chocolate. Whisk until the chocolate is fully melted and blended and then stir in the vanilla or the Kahlua, if using.
5. Divide the pudding into small ramekins or dessert cups, cover each with plastic wrap (to avoid creating a skin on top) and chill for at least 2 hours. Serve with whipped cream if desired.