



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Double Hot Chocolate Pudding –

**¼ cup cornstarch
6 tbl. sugar
3 tbl. Dutch-process cocoa powder
¼ tsp. ground cinnamon (optional)
1 tbl. espresso powder (optional)
Pinch of salt
Pinch of cayenne (optional)
1 ¼ cup heavy cream
1 ¼ cup milk
7 oz. bittersweet chocolate, finely chopped
1 ½ tbl. unsalted butter, cut into small pieces**

- 1. In a large medium saucepan, whisk the cornstarch, sugar, cocoa, cinnamon, espresso powder, salt, and cayenne together. In a measuring cup, combine the cream with the milk. Whisk 1 cup of cream mixture into dry ingredients until cornstarch is dissolved. Whisk in remaining cream mixture; place saucepan over medium-high heat.**
- 2. Cook, whisking constantly, until mixture comes to a boil and thickens, about 5 minutes. Add chocolate; cook, whisking, 1 minute more. Remove from heat; whisk in butter until melted. Transfer to a bowl; place plastic wrap directly on pudding to prevent skin from forming. Let stand until lukewarm, about 45 minutes. Transfer pudding to serving bowls or goblets. May be served lukewarm, or pudding may be chilled (with plastic wrap still over the surface) up to 24 hours and served chilled.**

Credit: Martha Stewart Living