



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Lighter Chocolate-Cinnamon Pudding –

**3 tbl. cornstarch
6 tbl. light-brown sugar
3 tbl. unsweetened Dutch-processed cocoa powder
½ tsp. ground cinnamon
¼ tsp. salt
2 ½ cups skim milk
½ cup evaporated skim milk
4 oz. bittersweet chocolate, chopped
White and milk chocolate shavings, for garnish
Cinnamon sticks, for garnish**

1. Whisk cornstarch, sugar, cocoa powder, cinnamon, and salt in a medium saucepan. Add milks, whisking. Bring to a boil over medium-high heat, whisking constantly. Cook until thickened, about 1 minute. Whisk in chocolate; cook until chocolate has melted, about 1 minute.

2. Divide evenly among six 4-ounce cups. To prevent a skin from forming, press plastic wrap onto surface of pudding. Refrigerate until set, at least 1 hour and up to overnight. Serve garnished with chocolate shavings and cinnamon sticks.

Credit: Martha Stewart Living