



## Scharffen Berger Chocolate Pudding

*Adapted from Scharffen Berger*

BAH Note: The good folks at Scharffen Berger would like you to prepare this in a double boiler. I didn't have a bowl and pot available that would make a good double boiler so I decided to do it my way. I lost track of how long it took for my pudding to set but believe me, when it happens you will know.

- 4 tablespoons cornstarch
- 2/3 cup sugar
- 1/8 teaspoon salt
- 3 cups whole milk
- 4 ounces bittersweet chocolate, chopped
- 1 teaspoon vanilla

Combine the cornstarch, sugar, salt, milk, and chocolate in a saucepan set over medium heat. Cook, stirring occasionally, until the pudding thickens. Remove from the heat and stir in the vanilla. Transfer to a bowl, cover with plastic wrap (pressing the plastic down onto the top of the pudding), and refrigerate until thoroughly chilled.

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*scharffen berger chocolate pudding* was posted by wendi on 9 may 2011 at [bonappetithon.com](http://bonappetithon.com)