



pudding Pops

Adapted from [Dorie Greenspan](#) and [The Craving Chronicles](#)

BAH Note: These pops are ridiculously easy to pull together. Just remember that they need time to do their thing in the freezer before they are ready to serve. Of course, you can skip the pop part and just dive into the bowl of pudding. Either way, you really can't go wrong.

- 2 1/4 cups milk, divided
- 1 teaspoon vanilla extract
- 5 tablespoons sugar, divided
- 2 tablespoons unsweetened dark cocoa powder
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 large egg + 2 large egg yolks
- 5 ounces bittersweet or semi-sweet chocolate
- 2 tablespoons unsalted butter, cubed

Combine the butter and chocolate in a microwave safe bowl and microwave in 30 second increments, stirring between each, until the chocolate is melted. Stir to completely combine the melted butter and chocolate and set aside.

In a medium bowl, combine 1/4 cup of milk, vanilla, 3 tablespoons sugar, cornstarch, egg and yolks.

Add the remaining ingredients (2 cups milk, 2 tablespoons sugar, cocoa powder, and salt) to a medium saucepan. Whisk until the cocoa is thoroughly combined and the liquid looks like chocolate milk. Cook over medium heat, stirring occasionally until the mixture just comes to a steam.

Working in several small batches, whisk 1/2 cup to 1 cup of the steaming milk mixture into the egg mixture and stir to combine. Whisk the warmed egg mixture back into the saucepan and continue to cook over medium heat, stirring often, until the pudding thickens. Remove from the heat and pour through a fine mesh strainer (to catch any bits of cooked egg) into another bowl. Whisk in the melted chocolate mixture and stir until fully combined. Cover the bowl with plastic wrap, pressing it down onto the top of the pudding, and refrigerate 4 to 6 hours or until completely chilled. Spoon the chilled pudding into your molds and freeze. Let the pops sit at room temperature for 10 to 15 minutes before serving.