Vanilla Pudding

Amount 4 servings

Ingredients

- 1/3 cup sugar
- 2 tbsp cornstarch
- 1/8 tsp salt
- 2 cups milk
- 1 egg yolk slightly beaten
- 2 tbsp butter
- 2 tsp vanilla

Steps

1. Mix sugar, cornstarch, and salt in 2-quart saucepan.
2. Stir in milk gradually.
3. Cook over medium heat, stirring constantly, until mixture thickens and boils.
4. Boil and stir 1 minute.
5. Stir at least half of the hot mixture gradually into egg yolks. Blend into hot mixture in saucepan.
6. Boil and stir 1 minute.
7. Remove from heat; stir in butter and vanilla.
8. Pour into dessert dishes. Cool slightly; refrigerate.

Notes

Butterscotch Pudding: Substitute 2/3 cup packed brown sugar for the granulated sugar and decrease vanilla to 1 tsp.

Chocolate Pudding: Increase sugar to 1/2 cup and stir 1/3 cup cocoa into sugar mixture. Omit margarine/butter.