

Homemade Vanilla Pudding



Calories: 229*
Total Fat: 10 g

*When made without toppings.

4 Servings

INGREDIENTS

- $\frac{1}{3}$ cup granulated sugar
- 3 tablespoons cornstarch
- $\frac{1}{8}$ teaspoon salt
- $2\frac{1}{3}$ cups whole milk
- 2 large egg yolks
- 1 tablespoon unsalted butter
- 2 teaspoons pure vanilla extract

DIRECTIONS

1. Whisk together sugar, cornstarch, salt, milk, and egg yolks. Add to a medium saucepan and cook over medium-low heat, whisking every few minutes. Cook until the whole mixture is bubbling.
2. Once bubbling, cook for another minute, gently whisking once or twice. (Whisking too vigorously can break down the pudding's binding properties!)
3. Remove mixture from heat and whisk in butter and vanilla extract.
4. Transfer the pudding into a large bowl and cool until it's lukewarm, then cover with plastic wrap. Refrigerate until chilled.
5. Serve with berries, whipped cream, cookies, or banana slices!

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