

All Time Favorite Chocolate Pudding And Pie Filling Homemade

Ingredients

CHOCOLATE PUDDING AND PIE FILLING

MIX ALL DRY INGREDIENTS TOGETHER

1/2 Cup Hershey's cocoa powder

1 1/8 Cup sugar (add sparingly, then taste test if you need more add more)

1/3 Cup cornstarch

1 tsp salt

WET INGREDIENTS:

3 Cups milk

3 TBS butter

1 1/2 tsp good vanilla extract

TIP: TOP WITH SWEETENED WHIPPED CREAM

Directions

1. In Med saucepan, Mix all dry ingredients, Whisk well.
2. Gradually add Milk to Dry ingredients in Saucepan. whisk til Smooth and well blended.
3. Cook over Med High Heat. Stir Constantly. Mixture will come to a Boil. Boil 1 Min.
4. REMOVE from HEAT. Add Butter and Vanilla. Whisk to Blend.
5. Pour into Serving dishes, or into Cooled Baked 9" Pie Crust. Cover with Plastic wrap. Cool in refer. 4-6 hrs. Or till firm. Top with Chilled Sweetened Whip Cream. Serves 6-8.