

Chocolate Pudding

2/3 cup (150 grams) white sugar

1/2 cup (50 grams) cocoa powder (unsweetened)

1 teaspoon powdered espresso coffee (optional)

1/3 cup (40 grams) cornstarch

1/2 teaspoon salt

3.5 cups (850 ml) oat milk or full fat whole milk

2/3 cup (115 grams) chocolate chips

2 tablespoons butter/margarine

2 teaspoons vanilla extract *or* 1 teaspoon almond extract

Sweetened whipped cream:

1 cup whipping cream (or non dairy alternative)

2 tablespoons sugar

Directions

Put sugar, cocoa, coffee powder (if using), cornstarch and salt in a medium pot and combine well. Turn the fire on medium. While whisking, gradually add oat (or soy) milk. Bring to a simmer over medium heat and cook all the while whisking for about 2-3 minutes or till mixture begins to thicken nicely. Add the chocolate chips and whisk in till melted in. Remove pot from the fire and stir in butter/margarine and vanilla or almond extract. Now you can either put this in individual cups or you can put it in to a bowl, preferably glass, and cover with plastic wrap making sure it touches top of pudding (to prevent a nasty skin from forming) and put in fridge to cool.

For the sweetened whipped cream, take **COLD** cream or non dairy whipping cream and whip together with the 2 tablespoons of sugar on medium high till thick soft peaks form. Cover with plastic wrap. Keep chilled in the refrigerator until ready to serve. Serve pudding with mounds of whipped cream on top.