

## Home-made Chocolate Pudding

$\frac{3}{4}$  cup sugar

3 tbsp. flour

$\frac{1}{4}$  tsp. salt

1 tbsp.

cornstarch

1  $\frac{1}{2}$  cups milk



3 egg yolks, slightly  
beaten

1 tbsp. butter

$\frac{1}{3}$  cup chocolate chips

1 tsp. vanilla

Combine sugar, flour, salt, and cornstarch in a saucepan. Gradually blend in milk. Add egg yolks and butter and cook over low heat, stirring constantly until mixture is thick and smooth. Add chips and continue stirring until chips are melted. Remove from heat and add vanilla. Serve warm over ice cream.

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