

Dessert

Pudding

Evelyn's Vanilla or Chocolate Pudding

Number One !!!!! I am so proud of this recipe. During World War II, my mother, Evelyn Cooper, perfected this recipe, using one dish and simple mixing. Today, I use a microwave to cook the pudding.

VANILLA PUDDING:

3/4 cup sugar
2 Tb. butter
1 egg
dash of salt
1/4 cup all-purpose flour
1/4 cup evaporated milk
2 cups milk
1 tsp. vanilla

CHOCOLATE PUDDING:

4 ounces semi-sweet or milk chocolate



In a 2-quart saucepan, mix sugar and butter, with fork. Add egg; mix. Using a mixing spoon, add salt and flour; mix. Gradually add evaporated milk, and milk. Cook over medium heat until pudding boils and thickens. Remove from heat; add vanilla, and cool; stirring occasionally.

Yield: 6 to 8 servings.

MICROWAVE METHOD: Using a microwave safe bowl, mix pudding as above. Microwave for 4 minutes on high. Stir pudding and microwave for 3 minutes on high. Stir and microwave in 1 minute intervals on high, 3 to 4 more minutes or until thickened. Add vanilla, and cool; stirring occasionally.

NOTE: Skim milk and skim evaporated milk can be used in this recipe. By folding in light, non-dairy whipped topping to cooled pudding, you have a very creamy, light pudding without using heavy whipped cream. 3/4 cup of packed brown sugar can substitute the regular white sugar for a different taste. For banana pudding, slice bananas and add cool whip to the pudding; sprinkle chopped walnuts on top. Vanilla wafers mixed with the banana slices is another idea.

CHOCOLATE PUDDING:

Mix ingredients as above adding 4 ounces of semi-sweet or milk chocolate, or even white chocolate to pudding. Cook or microwave following directions. If using baking chocolate, break into small pieces. Chocolate morsels should be chopped slightly and the mini-morsels are perfect