

# Homemade Dry Pudding Mix

*a lot of recipes call for this ~ and homemade is better*

## Ingredients

### **DRY MIX:**

- 4 cups nonfat dry milk powder
- 2-<sup>2</sup>/<sub>3</sub> cups sugar
- 1-<sup>1</sup>/<sub>3</sub> cups cornstarch
- 1 to 1-<sup>1</sup>/<sub>3</sub> cups baking cocoa
- <sup>1</sup>/<sub>2</sub> teaspoon salt

### **PUDDING (for each batch):**

- 2 cups milk
- 1 tablespoon butter
- <sup>1</sup>/<sub>2</sub> teaspoon vanilla extract



## Directions

1. For mix, sift together all ingredients. Store in an airtight container or resealable plastic bag.
2. For pudding, combine 1 cup mix with milk in a saucepan. Bring to a boil, stirring constantly. Stir in butter and vanilla. Pour into individual serving dishes. Serve warm.

# Chocolate Pudding from Scratch

*Taste of Home*

Will stay fresh in fridge for 4 days

Makes 6 servings

Prep: 5 min. Cook: 20 min. + chilling

All you need is a two-quart container with a tight-fitting lid. Label it along with the basic instructions for mixing up the pudding and you'll be all set for quick, delicious desserts.

Just measure out the mix, add water, and heat, stirring constantly, until it thickens and comes to a boil. Transfer to serving dishes and let it set and cool for 10 to 15 minutes. Then serve the pudding warm (a delight) or refrigerate it for use later.

## *pudding mix*

4 cups nonfat or instant nonfat dry milk  
1½ cups sugar  
1½ cups cornstarch  
1 teaspoon salt

Mix all ingredients thoroughly and store in airtight container in cool dry place. Makes about seven cups or 28 servings.

## *Vanilla pudding*

1 cup pudding mix  
2 cups water  
1 teaspoon butter or margarine  
1½ teaspoon vanilla extract

Put pudding mix and water in heavy saucepan and mix over moderate heat, stirring constantly, until mixture thickens and comes to a boil. When first bubbles "plop," it's cooked enough. (This is also the point where it starts to thicken on the bottom of the pan, so keep stirring.)

Remove from heat and stir in butter and vanilla. Let stand about 10 or 15 minutes in saucepan or serving dishes. Serve warm or stir again and refrigerate. Makes four servings.

**For chocolate pudding:** Prepare as for vanilla pudding adding one square (one ounce) unsweetened chocolate to mix and water. It will melt during cooking.