

Chocolate Pudding with Cocoa

1 cup sugar

1/2 cup cocoa powder (unsweetened)

3 tablespoons corn starch

1/4 teaspoon salt

2 1/2 cups milk (coconut or almond milk work too since the thickness comes from the corn starch)

2 teaspoons of vanilla

Mix the dry ingredients well -- getting rid of as many lumps as possible. Add the milk (or coconut milk) gradually -- stirring as you go. Allow the pudding to boil but be careful not to let it burn. Turn the heat down and keep stirring until it thickens. It doesn't take long.

Pour the hot pudding into individual bowls or a container to chill. If you don't like skin, put waxed paper on top, touching the top, so it doesn't form. Put in the fridge to set.