



Vanilla Pudding



2 2/3 c whole milk, divided

1/2 c sugar

1/4 c cornstarch

1/4 t salt

1 egg

2 T butter

1 t vanilla

whipping cream, vanilla wafers, or raspberries for garnish, optional

Heat 2 cups milk in saucepan over medium heat until boiling. Meanwhile, mix sugar, cornstarch, and salt in bowl. Gradually whisk in 1/2 c milk and egg. Gradually pour boiling milk into mixture in bowl, whisking constantly. Return entire mixture to pan and cook, stirring constantly, until it returns to a boil, 2 minutes or so. Continue to stir and boil for 1 minute. Remove from heat and stir in butter and vanilla. (If pudding is lumpy, strain pudding through fine mesh strainer into bowl.) Press plastic wrap onto surface of pudding and refrigerate until cold. Garnish with whipping cream, vanilla wafers, or raspberries.