



Milk the Way it Used to Be.
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Making Vanilla Pudding

We recommend using this as a base for parfaits layered with macerated berries and topped with chopped almonds or pistachios. It also would be great as a filling for cakes, alternating between cake, pudding, berries, cake and finishing with fresh berries as a garnish. Enjoy!

Ingredients:

- 3 ³/₄ c. Snowville Creamery whole milk
- 1 c. white granulated sugar
- 1 pinch salt
- 1 vanilla bean (or substitute 1 ¹/₂ tsp vanilla extract)
- 4 ¹/₂ Tbs cornstarch.

Equipment:

- 2 medium bowls
- mixing spoon
- measuring cup
- medium saucepan

1. Stir together 3 cups of milk, sugar and salt in a medium saucepan over medium-low heat. If using a vanilla bean, split in half lengthwise and scrape seeds into milk using small sharp knife, then add pod. Cook until mixture begins to steam.
2. Combine cornstarch and remaining milk in medium bowl and blend until no lumps remain. Remove vanilla pod from saucepan and discard. Add cornstarch mixture to saucepan. Cook for about 5 minutes, stirring occasionally, until mixture starts to thicken and barely reaches a boil.
3. Immediately reduce heat to low and stir for an additional 5 minutes allowing mixture to continue to thicken. Add vanilla extract (if using).
4. Pour mixture into a 1 quart bowl and cover with plastic wrap directly touching pudding to prevent formation of a skin. Refrigerate until chilled.

Yield: 6 servings. Serve and enjoy!