Vanilla Pudding

Taste of Home Cookbook

1. In a saucepan combine:

* 2 c. milk
* Pinch of salt

2. Sprinkle **½ c. sugar** on milk and DO NOT STIR

3. Heat over medium heat

4. In a small bowl quickly combine:

* 3 T Cornstarch
* ½ cup milk

5. Add 2 egg yolks to milk and cornstarch. Mix Well.

6. When milk mixture in the saucepan reaches a full boil, remove from heat.

7. Add cornstarch mixture to saucepan stirring constantly.

8. Stir until pudding begins thickening.

9. Return saucepan and heat for 1 minute (stirring continuously)

10. Remove from heat and stir in:

* 1 t. vanilla extract
* 1 T. butter

11. Pour into a serving bowl.

12. Cover with plastic wrap with the wrap touching the top of the pudding.