

Vanilla Pudding | bites out of life

Recipe from the [New York Times](#)

- 2-1/2 cups whole milk or half-and-half
- 2/3 cup sugar
- pinch of salt
- 1 teaspoon vanilla extract
- 3 tablespoons cornstarch

1) Heat 2 cups of the milk with the sugar and salt in a medium saucepan on medium-low until it begins to steam.

2) Combine the cornstarch and remaining milk in a bowl (or the measuring cup) until there are no lumps. Add the cornstarch mixture and cook until the mixture starts to thicken and just reaches a boil, about 5 minutes. Reduce the heat to low and cook, stirring frequently, for 5 minutes. Remove from heat and stir in the vanilla extract.

3) Pour the mixture into a bowl and cover with plastic wrap pressed directly on the pudding (if you don't like pudding skins). Refrigerate until chilled.



From: <http://www.bitesoutoflife.com/2011/01/28/snow-vanilla-pudding-soup/>