

## Decadent Chocolate Pudding Cups



Level: Easy

Serves: About 18

Prep Time: 20 minutes

Cooking Time: 35 minutes



### *Chocolate Cups:*

$\frac{1}{2}$  (24 oz.) package Plymouth Pantry Chocolate Flavored Almond Bark  
About 18 cupcake/muffin liners  
2 cupcake/muffin pans

### *Chocolate Pudding:*

2.5 ounces unsweetened chocolate  
4 cups whole milk  
 $1\frac{1}{2}$  cups white granulated sugar  
 $\frac{2}{3}$  cup cornstarch  
 $\frac{3}{4}$  tsp. salt  
5 large egg yolks  
 $1\frac{1}{2}$  tsp. vanilla extract

### *Garnish (optional):*

Cocoa Powder  
Fresh raspberries  
Mint sprigs

*To make the chocolate cups:* Melt the almond bark by following the instructions on the package. With a spoon, starting from the top rim of each cupcake liner, drizzle the chocolate down the inside of the cupcake liner. Spread the chocolate around, even over the bottom. Place the liners in the cupcake pans to keep its shape. Refrigerate until firm.

*To make the chocolate pudding:* In a small saucepan, heat the unsweetened chocolate and  $\frac{1}{2}$  cup of the milk over low heat, stirring constantly with a silicone spatula or wooden spoon, until the chocolate melts. Set aside. In a large pan, combine the sugar, cornstarch, and salt. Gradually add the remaining  $3\frac{1}{2}$  cups of milk and stir with a whisk until all are combined and the mixture is smooth. Now whisk in the hot chocolate mixture. Cook over medium high heat, whisking constantly, for about 15 to 20 minutes, until the mixture is thick and begins to bubble. Cook for another 3 minutes, whisking constantly. Remove the pan from the heat and set aside. In a Pyrex or ceramic small bowl, beat the egg yolks. Whisk  $\frac{1}{2}$  cup of the hot chocolate mixture into the yolks to temper the eggs. Then pour the egg mixture into the hot chocolate mixture, whisking constantly. Cook on low heat for about 1 minute, whisking constantly. Remove the pan from the heat and stir in the vanilla extract. Pour the pudding through a fine sieve to remove any lumps. Place a sheet of plastic wrap directly on the surface of the pudding and refrigerate until chilled.

*To assemble cups:* Gently peel the cupcake liner away from each chocolate cup. Pipe the chilled pudding into the cups. Dust with cocoa powder, then garnish with a raspberry and mint sprig. Serve immediately.