

# Scott's Ultimate Chocolate Pudding

## Ingredients:

2 cups + 2 tbsp. milk  
5.5 oz. chocolate, chopped  
1/4 cup butter  
1/4 cup sugar  
1/3 cup cornstarch  
A pinch of salt  
Cocoa powder for garnish  
1 tsp. vanilla extract  
1 tbsp. Grand Marnier, Triple Sec or your favorite liqueur

## Directions:

Melt butter, sugar and a pinch of salt in a saucepan.

Add chopped dark chocolate. Add Grand Marnier or Triple Sec or your favorite liqueur.

Sift in the cornstarch until it reaches a smooth, pasty consistency. Gradually pour in the milk while continuously whisking to create a smooth mixture. Cook until it thickens, about 5 minutes.

Pour the pudding into slightly oiled individual serving dishes or a large bowl. Let it cool at room temperature for a bit before refrigerating.

Cover the pudding with plastic wrap, making sure it touches the surface to prevent a skin from forming. Refrigerate for at least 2 hours or until it's completely chilled and set.

Once the pudding is chilled, you can serve it as is or with a topping of your choice. Cocoa powder, whipped cream, chocolate shavings, or fresh berries are great options.