Vanilla Cream Pudding

You Need:

- 3 Tbs. sugar
- 1 Tbs. cornstarch
- pinch salt
- 1 cup milk
- 1 egg "yolk"
- 1 Tbs. butter
- 1 tsp. vanilla
- liquid measuring cup
- bowls
- Tablespoon
- 1 teaspoon
- wooden spoon
- saucepan
- wire whip
- bowl
- refrigerator

1. Add 3 Tbs. sugar, 1 Tbs. cornstarch, pinch of salt into a saucepan. Stir until thoroughly mixed.
2.

Add 1 cup milk and 1 egg "yolk" only from the egg to a bowl. Mix together with a wire whip.

3.

Pour mixture from the bowl into saucepan. Put pan on top of stove. Turn heat to MEDIUM.

Stir constantly until mixture thickens and BOILS. Turn stove OFF.

4.

Remove from heat.
Add 1 Tb. butter and 1 tsp. vanilla to saucepan. Stir together.

5.

Pour into small serving bowls. Chill until set in refrigerator.
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