

Vanilla Cream Pudding

You Need:



3 Tb. sugar



1 Tb.
cornstarch



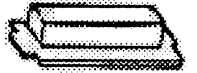
pinch salt



1 cup milk



1 egg "yolk"



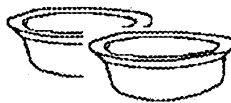
1 Tb. butter



1 tsp. vanilla



liquid
measuring cup



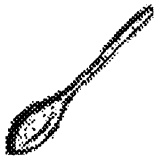
bowls



Tablespoon



1 teaspoon



wooden spoon



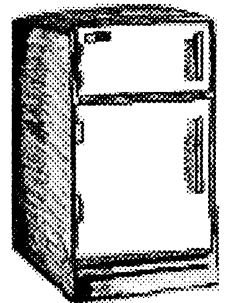
saucepan



wire whip

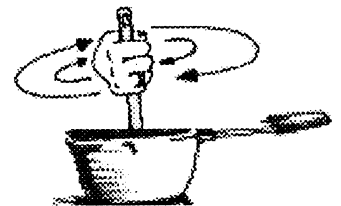
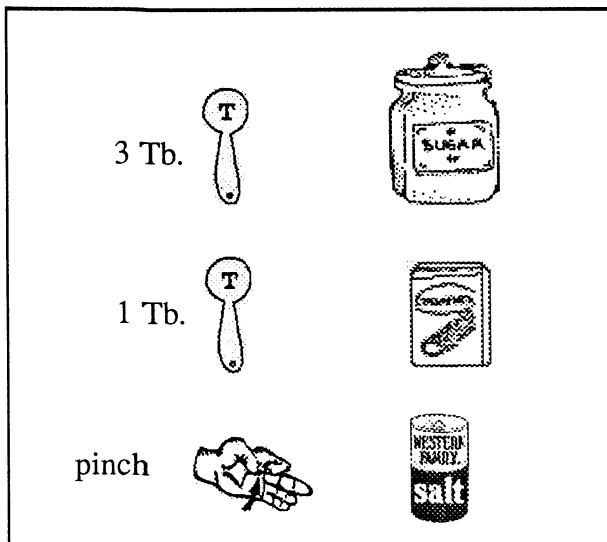


bowl



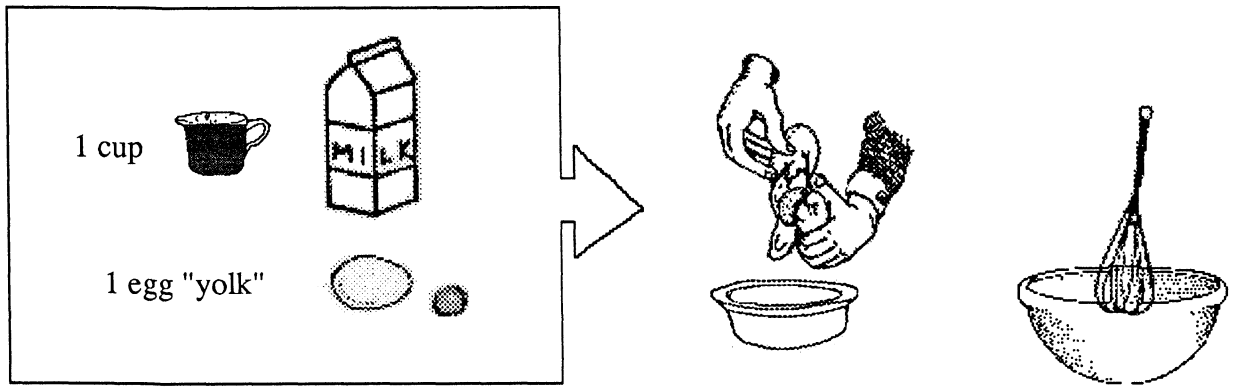
refrigerator

1.



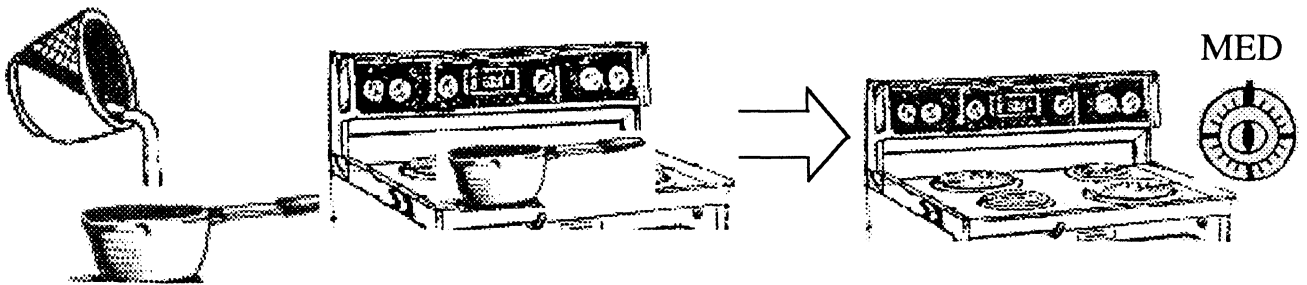
Add 3 Tb. sugar, 1 Tb. cornstarch, pinch of salt into a saucepan.
Stir until thoroughly mixed.

2.

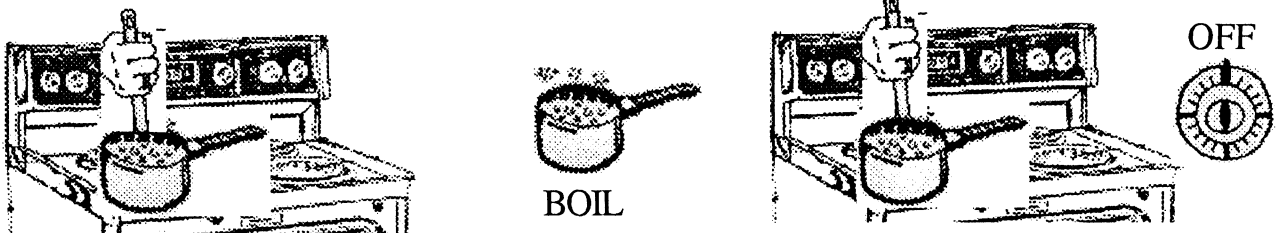


Add 1 cup milk and 1 egg "yolk" only from the egg to a bowl. Mix together with a wire whip.

3.



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

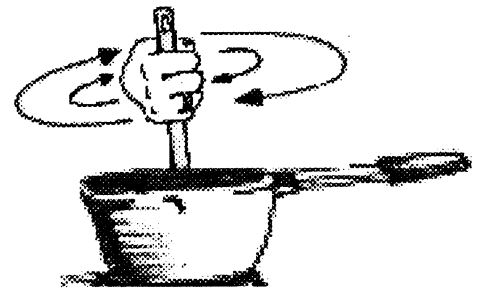
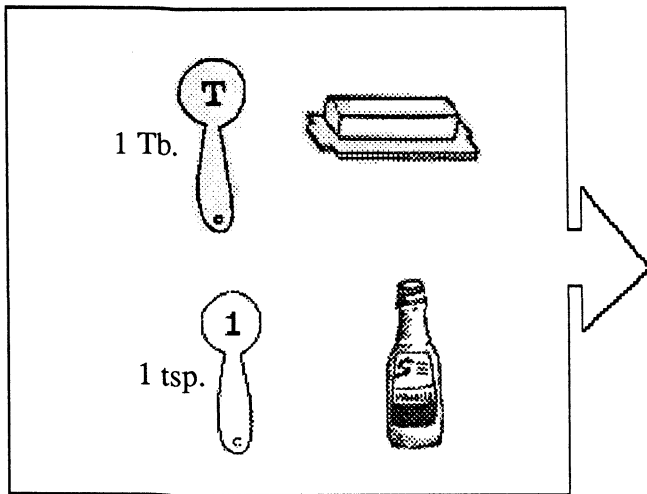


Stir constantly until mixture thickens and BOILS. Turn stove OFF.

4.

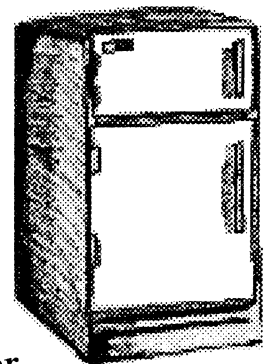
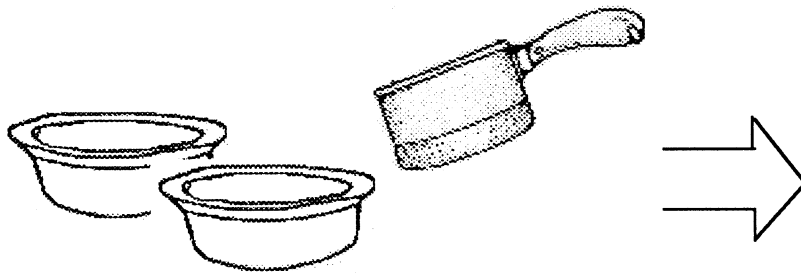


Remove from heat.



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

5.



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

VANILLA CREAM PUDDING

You Need:

3 Tb. sugar
1 Tb. cornstarch
pinch of salt
1 cup milk
1 egg yolk
1 Tb. butter
1 tsp. vanilla
bowls

Tablespoon
saucepan
bowl
wire whip
1 teaspoon
wooden spoon
liquid measuring cup
refrigerator

1. Add 3 Tb. sugar, 1 Tb. 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.