



Ingredients:

2/3 cup sugar
4 Tablespoons corn starch
1/4 teaspoon salt
4 egg yolks
4 cups whole milk
4 teaspoons pure vanilla
4 Tablespoons butter
1/2 cup shredded coconut
plus 1/4 cup for toasting to
decorate the top of a
dessert.

Preparations:

In a small bowl separate out egg yolks, Set aside.

Gather vanilla and measuring spoon next to work area.

Set aside

(I have forgotten the vanilla at the last minute countless times)

Prepare dessert dishes.

Mix sugar, cornstarch in a quality saucepan. (double boiler if you're nervous about scalding) Whisk in milk gradually. Cook over medium heat, constantly stirring, until thick and creamy, coming to a boil. Boil and stir for one minute. Remove from heat and ladle at least half of the hot liquid into egg yolks, stirring continuously. Blend (all) back into the saucepan, return to medium heat. Boil and stir another minute. Remove from heat; stir in butter and vanilla. Pour into dessert dishes. Cool slightly and refrigerate. Serves 8

Toasted Coconut: in small saute pan, whisk 1/4 cup coconut over medium heat, until lightly toasted and brown. Careful it burns quickly. Cool. Garnish pudding



Creating
MEALS
THAT TELL STORIES

OREGON FARM GIRL



Happy Baking

<http://www.inbetweenitall.com>