

Dairy-Free Vanilla Pudding

- Prep Time: 5 minutes (plus 1 hour to refrigerate)
- Cook Time: 10 minutes
- Total Time: 15 minutes (plus 1 hour to refrigerate)
- Servings: 2

Ingredients:

- 1 ¼ cups Friendly Farms Organic Original Unsweetened Almondmilk
 - 1 teaspoon Stonemill Pure Vanilla Extract
 - 3 tablespoons Baker's Corner Granulated Sugar
 - 3 tablespoons Baker's Corner Corn Starch
 - 3 Goldhen Large Egg Yolks
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Directions:

1. Heat almondmilk and vanilla extract in a small saucepan over medium heat.
2. Meanwhile, in a medium bowl, whisk together sugar, cornstarch and egg yolks. Set aside.
3. Continue heating almondmilk until it simmers. Slowly pour into egg yolk mixture, whisking continuously.
4. Return to saucepan and cook over medium heat, whisking continuously until thickened, about 5 minutes.
5. Transfer to a bowl and refrigerate for at least 1 hour.

Tip: To elevate your pudding try adding 1 tablespoon of coffee grounds or 2 teaspoons of cocoa powder.



Recipe Courtesy of:
ALDI Test Kitchen