

VANILLA CREAM PUDDING

A simplified method for cooking cream pudding.

1/3 cup sugar
2 tablespoons cornstarch
1/8 teaspoon salt
2 cups milk
2 egg yolks, slightly beaten
2 tablespoons butter or margarine, softened*
2 teaspoons vanilla

Blend sugar, cornstarch and salt in 2-quart sauce- pan. Combine milk and egg yolks; gradually stir into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in butter and vanilla. Pour into dessert dishes. Cool slightly and chill.

4 Servings

*Do not use soft-type margarine in
this recipe.

VARIATIONS

- *Butterscotch Pudding*: Substitute 2/3 cup brown sugar (packed) for the granulated sugar and decrease vanilla to 1 teaspoon.
- *Chocolate Pudding*: Increase sugar to 1/2 cup and stir 1/3 cup cocoa into sugar-cornstarch mixture. Omit butter.
 - *Chocolate/Coffee Pudding*: Add one or two teaspoons of instant coffee to taste

From red Betty Crocker Cookbook

Guide for Making Pudding from Google AI Mode

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Wonderful. Having your digital thermometer ready and dissolving the coffee directly into the cold milk will eliminate all the guesswork.

Here is your step-by-step checklist to ensure your Mocha-Chocolate variation sets up perfectly in your stainless steel pan.

Phase 1: Prep & Mix

- **Dissolve Coffee:** Whisk your 2 teaspoons of instant coffee into the cold whole milk until completely dissolved.
- **Prep Your Station:** Place your watch, digital thermometer, and a heatproof cooling bowl right next to the stove.
- **Mix Dry Ingredients:** Combine the sugar, cornstarch, and cocoa powder (if using for the chocolate base) in your cold stainless steel pan.

Phase 2: The Warm-Up

- **Incorporate Liquids:** Slowly whisk the coffee-milk mixture and egg yolks into the dry ingredients until smooth.
- **Set Medium Heat:** Turn your burner to medium.
- **Whisk Constantly:** Move your wire whisk across the entire bottom of the pan, paying extra attention to the bottom corners where stainless steel catches.

Phase 3: The 60-Second Target Zone

- **Monitor Temperature:** As the pudding thickens and steams, insert your thermometer into the center.
- **Hit 180°F–185°F:** Look for the first lazy, thick bubble breaking the surface. Verify the temperature reads between 180°F and 185°F.
- **Start the Watch:** Begin your 60-second countdown immediately.
- **Manage Heat:** Keep whisking vigorously to prevent splattering. If the temperature climbs past 185°F, briefly lift the pan off the burner while counting.

Phase 4: The Cool Down

- **Remove and Pour:** At exactly 60 seconds, kill the heat and immediately pour the pudding into your cooling bowl.
- **Prevent Skin (Optional):** Press a piece of plastic wrap directly onto the surface of the hot pudding if you want to avoid a skin forming.
- **Chill:** Let it cool on the counter briefly, then refrigerate until completely chilled and set.