



The Proof is in the Pudding

20 Amazing Bread Pudding Recipes,
Rice Pudding Recipes, & More!

"OOH IT'S SO GOOD!!®"



A Free eCookbook from the Mr. Food Test Kitchen



The Proof is in the Pudding: 20 Amazing Bread Pudding Recipes, Rice Pudding Recipes, & More!

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Published November 2014

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Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



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Dear Friend,

Tired of always pulling out the same ol' cake or pie recipe every holiday season? Why go with the same thing year after year when you've got other delicious options like a homemade pudding? We love pudding recipes 'cause they're so versatile in flavor and texture. In fact, you could try all 20 recipes in our latest free eCookbook, *The Proof is in the Pudding*, and you'll have an amazing new experience each time. Come take a peek at what we've got in store.

Bread pudding may be an old-fashioned favorite from back in the day, but we've added a few modern twists to make sure everyone will get on board! Our **Donut Bread Pudding** (page 2), for example, combines two sweet favorites for a dessert you could even enjoy for breakfast! And impress your friends during those summer months with our sweet recipe for **Pink Lemonade Bread Pudding** (page 5), a creative twist if we ever saw one!

For a simple after-dinner recipe that won't leave you feeling heavy or lethargic, check out our creamy rice puddings. From Grandma-approved recipes like our **Classic Rice Pudding** (page 6) to our fancy, expecting-guests recipe for **Hotel Rice Pudding** (page 10), there's something here for everyone.

Our fruity puddings add a tart burst of flavor to any meal. Go with a sunny, cheerful dish like our **Lemon Pudding** (page 13) or celebrate your favorite fall spices with our popular **Pumpkin Pudding** (page 15). Trust us; you won't go wrong either way!

If chocolate is your kryptonite, then we've got an entire section just for you with our chapter on decadent chocolate puddings. Go with a coffeehouse favorite like our **Cappuccino Twist** (page 17) or indulge in a sweet reward with our **Chocolate Cookie Pudding** (page 20). All you'll be left with are some empty dishes and a crowd of people saying...

"OOH IT'S SO GOOD!!"[®]

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 20 creamy desserts. Remember, *The Proof is in the Pudding* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Table of Contents

Bread Puddings

Old-Fashioned Bread Pudding - 1

Donut Bread Pudding - 2

Banana Nut Bread Pudding - 3

Cinnamon-Raisin Bread Pudding - 4

Pink Lemonade Bread Pudding - 5

Rice Puddings

Classic Rice Pudding - 6

Creamy Rice & Apple Pudding - 7

Fluffy Rice Pudding - 8

Baked Rice Pudding - 9

Hotel Rice Pudding - 10

Fruity Puddings

Caramel Sea Salt Banana Pudding - 11

Ambrosia Tapioca Pudding - 12

Lemon Pudding - 13

Homemade Coconut Pudding - 14

Pumpkin Pudding - 15

Chocolate Puddings

Galley Chocolate Pudding - 16

Cappuccino Twist - 17

Chocolate Almond Pudding - 18

Decadent Chocolate Pudding - 19

Chocolate Cookie Pudding - 20

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Old-Fashioned Bread Pudding

Old-Fashioned Bread Pudding is easy and tastes like the good old days. Want to make it a bit different and fancy? Add chopped apples or cherries, even chopped canned peaches or pears. Serve it cold or hot with maple syrup...any way you like it.

Serves: 6

What You'll Need:

Cooking Time: 50 min

- 4 tablespoons (1/4 cup) butter, softened
- 2 cups milk
- 2 eggs
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 3 cups soft bread cubes (about 5 slices bread)
- 1/2 cup raisins



What To Do:

1. Preheat oven to 350 degrees F. Place butter in a small bowl. Scald milk (heat it to just below boiling), and pour it over the butter; stir to mix well.
2. Beat eggs in a large bowl. Gradually stir in milk mixture then stir in sugar, salt, and cinnamon. Place bread cubes and raisins in a 1-1/2-quart baking dish; pour in milk mixture. Stir gently to evenly moisten bread. Set baking dish in a larger pan; add hot water to larger pan to come about halfway up sides of baking dish.
3. Bake 40 to 45 minutes, or until knife inserted into pudding comes out clean. Serve warm or cold.

Note:

Maple syrup, the real maple syrup that many of us grew up on...there's nothing like it. It's expensive, but a small bottle for topping French toast, pancakes, waffles, or a bread pudding like this one on a special day? It's well worth it because real maple syrup has a natural taste and texture that can't be duplicated.

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Donut Bread Pudding

If you thought a glazed doughnut couldn't taste any better...think again! We've added a few special touches to our Donut Bread Pudding to make this the perfect breakfast casserole to enjoy with family and friends!

Serves: 12

Cooking Time: 50 min

What You'll Need:

- 1 (14-ounce) can sweetened condensed milk
- 2 eggs, beaten
- 1-1/2 teaspoons vanilla extract, divided
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 3/4 cup raisins
- 12 glazed doughnuts, cut into cubes
- 1 cup confectioners' sugar
- 2 tablespoons milk



What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a large bowl, whisk together condensed milk, eggs, 1 teaspoon vanilla, cinnamon, and salt. Stir in raisins and doughnut cubes. Let sit 5 to 10 minutes, or until most of the liquid is absorbed. Pour mixture into prepared casserole dish and cover with foil.
3. Bake 40 minutes. Remove foil and bake an additional 10 minutes, or until set in center.
4. Meanwhile, in a small bowl, combine remaining ingredients including remaining vanilla, until smooth. Pour over bread pudding and serve.

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Banana Nut Bread Pudding

Who wouldn't go bananas over this old-fashioned comforting bread pudding? Banana Nut Bread Pudding is an awesome, change-of-pace taste from traditional, and one you're sure to make again and again.

Serves: 6

What You'll Need:

Cooking Time: 40 min

- 4 cups 1-inch cubes French or Italian bread (day old is better)
- 1/4 cup (1/2 stick) butter, melted
- 3 eggs
- 2 cups milk
- 1/2 cup granulated sugar
- 3 teaspoons vanilla extract, divided
- 1/2 teaspoon salt
- 2 firm bananas, cut into 1/2-inch slices
- 1/2 cup chopped nuts
- 1 cup confectioners' sugar
- 1/4 cup heavy cream



What To Do:

1. Preheat oven to 375 degrees F. Coat a 2-1/2-quart casserole dish with cooking spray.
2. Place bread cubes in prepared dish. Pour butter over bread cubes and toss to coat.
3. In a medium bowl, mix eggs, milk, granulated sugar, 2 teaspoons vanilla, and salt. Stir in bananas. Pour over bread cubes and gently stir to coat. Sprinkle with nuts.
4. Bake uncovered 40 to 45 minutes or until a knife inserted in center comes out clean.
5. In a small bowl, mix remaining vanilla, the confectioners' sugar, and heavy cream, until smooth. Pour over bread pudding and serve warm or cold.

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Cinnamon-Raisin Bread Pudding

We love making bread pudding in the slow cooker, and this Cinnamon-Raisin Bread Pudding is no exception! Butterscotch chips and pecans add an extra special touch that's sure to please.

Serves: 6

Cooking Time: 2 hr 30 min

What You'll Need:

- 3 large eggs
- 1/2 cup packed light brown sugar
- 1/2 teaspoon ground nutmeg
- 1 cup milk
- 1 cup whipping cream
- 1 teaspoon vanilla extract
- 1/4 cup butter, melted
- 1 (1-pound) cinnamon-raisin bread loaf, cut into 1-inch cubes
- 1/2 cup butterscotch chips (see Note)
- 1/2 cup chopped pecans, toasted
- Sweetened whipped cream (optional)



What To Do:

1. Whisk together first 3 ingredients in a large bowl; stir in milk and next 3 ingredients. Add bread cubes, stirring until moistened. Stir in butterscotch chips and pecans. Pour into a lightly greased 4-quart round slow cooker.
2. Cover and cook on LOW setting 2 hours or until center is set. Carefully remove slow cooker insert from heat element. Let stand, covered, 30 minutes. Serve pudding warm with whipped cream, if desired.

Note:

For more cinnamon flavor, you can substitute an equal amount of cinnamon chips for the butterscotch chips. Cinnamon chips tend to be a seasonal item -- available only during the holiday months -- so, if you love 'em, stock up.

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Pink Lemonade Bread Pudding

Although our Test Kitchen created this recipe for everyone that's asked for ideas to use up leftover hot dog buns or hamburger rolls; when you taste our yummy Pink Lemonade Bread Pudding, you might not wait for leftovers. This novel bread pudding simply shouts summer!

Serves: 6

What You'll Need:

Cooking Time: 45 min

- 4 eggs
- 1-1/2 cups milk
- 1-1/4 cups granulated sugar
- 3/4 cup plus 1 tablespoon lemon juice
- 8 leftover hot dog or hamburger rolls, cut into 1-inch cubes (about 7 cups)
- 1/3 cup chopped maraschino cherries
- 1 cup confectioners' sugar
- 2 teaspoons maraschino cherry juice



What To Do:

1. Preheat oven to 350 degrees F. Coat a 2-quart baking dish with cooking spray.
2. In a large bowl, combine eggs, milk, granulated sugar, and 3/4 cup lemon juice; mix well. Add bread cubes and chopped cherries; toss gently to mix well. Pour into prepared baking dish.
3. Bake 45 to 50 minutes, or until knife inserted in center comes out clean.
4. In a small bowl, combine confectioners' sugar, remaining lemon juice, and cherry juice; mix well. Drizzle over warm bread pudding, or chill until ready to serve.

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Classic Rice Pudding

Rice pudding is one of those comfort foods that just soothes the soul. Our recipe for Classic Rice Pudding takes this down-home dessert back-to-basics with its light vanilla flavor and creamy taste.

Serves: 8

Chilling Time: 2 hr

Cooking Time: 20 min

What You'll Need:

- 8 cups (1/2 gallon) milk
- 1 cup uncooked long- or whole-grain rice
- 3 egg yolks, beaten
- 3/4 cup sugar
- 1/2 teaspoon vanilla extract



What To Do:

1. In a large pot, combine the milk, rice, egg yolks, and sugar. Bring to a boil over medium heat, and cook 20 to 25 minutes, until thickened and the rice is tender, stirring frequently to keep the rice from sticking.
2. Remove from the heat, stir in the vanilla, and allow to cool slightly.
3. Spoon into a serving bowl or individual dessert dishes, and chill 2 to 3 hours. Serve, or cover and keep chilled until ready to serve.

Finishing Touch:

All you need to top this off just right is a generous dollop of whipped cream and a sprinkle of nutmeg just before serving!

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Creamy Rice & Apple Pudding

Everybody loves good old-fashioned rice pudding and now we can make it extra special by adding fresh apples for the best of all worlds! Creamy Rice and Apple Pudding is fresh, smooth, creamy, and delicious!

Serves: 6

What You'll Need:

Cooking Time: 10 min

2-1/2 cups milk
3/4 cup quick-cooking rice
1/4 cup packed light brown sugar
1/2 teaspoon salt
2 eggs, lightly beaten
1/2 cup coarsely chopped (peeled) apple (about 1 small apple) (see Notes)
1-1/2 teaspoons vanilla extract
1/4 cup coarsely chopped walnuts



What To Do:

1. In a medium saucepan, combine milk, rice, sugar, and salt; bring to a boil. Reduce heat and simmer, uncovered, 5 minutes, stirring occasionally.
2. Beat 2 tablespoons hot rice mixture into the eggs, beating constantly; stir this mixture into rice mixture remaining in saucepan. Stir in chopped apple. Cook and stir over low heat for 30 seconds longer; do not boil.
3. Remove from heat, stir in vanilla extract, and pour into a large serving bowl or individual serving dishes. Cover and refrigerate until thoroughly chilled. Sprinkle with chopped nuts before serving.

Note:

We suggest using Golden Delicious apples because they don't turn brown as fast as other apples. Also, the pudding thickens when chilled.

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Fluffy Rice Pudding

Some desserts really deserve their "cherry on top," and this Fluffy Rice Pudding is one of them! You'll love this yummy rice dessert so much, we wouldn't be surprised if you find yourself scraping the bowl clean!

Serves: 8

What You'll Need:

Cooking Time: 50 min

- 1/4 cup (1/2 stick) butter, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 3 cups cooked long- or whole-grain rice (not instant)
- 1 (16-ounce) container sour cream
- 1 cup raisins
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt



What To Do:

1. Preheat oven to 350 degrees F. Coat a 2-quart casserole dish with cooking spray.
2. In a large bowl with an electric beater on medium speed, cream butter, sugar, and vanilla until smooth. Beat in eggs one at a time. With a spoon, stir in remaining ingredients; mix well.
3. Pour mixture into casserole dish. Bake 45 to 50 minutes, until center is set. Allow to cool 10 minutes, then serve immediately, while still warm.

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Baked Rice Pudding

Baked Rice Pudding is a New England tradition that's easy to make and even easier to love! Add in some raisins, and you've added another level of texture and sweetness to this simple dessert casserole.

Serves: 8

What You'll Need:

Cooking Time: 1 hr 5 min

- 2 cups cooked rice
- 3 cups milk
- 1/2 cup honey or sugar
- 3 eggs, slightly beaten
- 1 cup raisins



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What To Do:

1. Preheat the oven to 350 degrees F.
2. In a medium-sized bowl, mix together the rice, milk, and honey. Add the eggs, then stir in the raisins.
3. Place the mixture in a well-greased, 2-quart baking dish and bake about 1 hour, or until golden. Cool before serving.

Note:

For an extra-special touch, top your baked rice pudding with some cream!

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Hotel Rice Pudding

Save room for dessert! Our Hotel Rice Pudding is one you won't want to pass up. Inspired from a popular recipe used by hotel chefs for generations, this creamy comfort food just sticks to your ribs.

Serves: 8

What You'll Need:

Cooking Time: 45 min

- 1/4 cup (1/2 stick) butter
- 1/2 cup sugar
- 3 eggs
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 pint sour cream
- 1 cup raisins
- 1/3 cup chopped maraschino cherries
- 3 cups cooked long- or whole-grain rice (not instant)



What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart casserole dish with cooking spray.
2. In a large bowl, cream butter and sugar. With an electric mixer, beat in eggs one at a time. Add remaining ingredients and mix well.
3. Pour into prepared dish and bake 45 to 50 minutes, or until center is set.

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Caramel Sea Salt Banana Pudding

We're not bananas! This is a flavor combo that really works! In fact, our Caramel Sea Salt Banana Pudding is an easy homemade pudding recipe that'll shock your taste buds into a state of deliciousness!

Serves: 6

Chilling Time: 4 hr

Cooking Time: 10 min

What You'll Need:

3/4 cup sugar
3 tablespoons cornstarch
1/8 teaspoon salt
2 cups milk
2 large egg yolks
1 tablespoon butter
1-1/2 teaspoon vanilla extract
2 bananas, sliced, divided
1/2 cup caramel sauce
Sea salt for sprinkling



What To Do:

1. In a medium saucepan, combine sugar, cornstarch, and salt. In a medium bowl, whisk milk and egg yolks; gradually stir into saucepan.
2. Cook over medium heat 8 to 10 minutes, or until mixture thickens and is bubbling, whisking constantly. Remove from heat and stir in butter, vanilla, and the slices from 1 banana. Spoon into individual serving dishes or 1 large bowl.
3. Cover with plastic wrap directly on surface of pudding and refrigerate 4 hours, or until firm. When ready to serve, top with remaining banana slices, drizzle with caramel sauce, and sprinkle with sea salt.

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Ambrosia Tapioca Pudding

You're going to love our recipe for Ambrosia Tapioca Pudding so much, you're going to have a hard time deciding whether to serve this easy pudding recipe as a salad or dessert. Creamy, fruity, and filled with mini marshmallows...how can you go wrong?

Serves: 6

Chilling Time: 2 hr

Cooking Time: 15 min

What You'll Need:

- 1/3 cup sugar
- 3 tablespoons tapioca (see Note)
- 2-3/4 cups milk
- 1 egg, beaten
- 1 teaspoon vanilla extract
- 1 (11-ounce) can mandarin oranges, drained
- 1 (8-ounce) can crushed pineapple, drained
- 1/2 cup miniature marshmallows



What To Do:

1. In a medium-sized saucepan, combine sugar, tapioca, milk, and egg; let stand 5 minutes. Cook over medium heat, stirring constantly, 8 to 10 minutes, or until mixture comes to a rolling boil. Remove from heat, stir in vanilla, and let cool 20 minutes. Gently stir in oranges, pineapple, and marshmallows.
2. Pour into a serving bowl or individual dessert bowls and chill at least 2 hours, or until thoroughly chilled. Serve or cover and keep chilled until ready to serve.

Note:

Any type of tapioca, including instant, works well in this pudding.

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Lemon Pudding

Wake up your senses with a pudding that's as bright as it's tart! One taste of our Lemon Pudding and you'll be puckering your lips but only long enough until you can get a second taste in!

Serves: 4

Chilling Time: 4 hr

Cooking Time: 10 min

What You'll Need:

- 1 cup sugar
- 1/4 cup cornstarch
- 1/8 teaspoon salt
- 2-1/2 cups milk
- 3 large egg yolks, lightly beaten
- 1/2 cup fresh lemon juice
- 2 tablespoons butter
- 1 tablespoon finely grated lemon zest



What To Do:

1. In a medium saucepan, combine sugar, cornstarch, and salt. In a medium bowl, whisk milk and egg yolks; gradually stir into saucepan.
2. Cook over medium heat 8 to 10 minutes, or until mixture thickens and is bubbling, whisking constantly. Remove from heat and stir in lemon juice, butter, and lemon zest. Spoon into individual serving dishes or 1 large bowl.
3. Cover with plastic wrap directly on surface of pudding, and refrigerate 4 hours, or until firm.

Note:

If you'd like, garnish each serving with a dollop of whipped topping, a raspberry, and a mint leaf.

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Homemade Coconut Pudding

Imagine you're sitting on a beach chair, staring out into the clear blue waters when, all of a sudden, you're handed creamy Coconut Pudding, garnished with a bright red cherry on top... Luckily, we've got half the recipe for your tropical daydream right here!

Serves: 4

Chilling Time: 4 hr

Cooking Time: 10 min

What You'll Need:

3/4 cup sugar
4 tablespoons cornstarch
1/8 teaspoon salt
2 cups milk
1 cup heavy cream
3 eggs
1 teaspoon vanilla extract
1-1/4 cup shredded coconut



What To Do:

1. In a medium saucepan, combine sugar, cornstarch, and salt. In a large bowl, whisk milk, heavy cream, and eggs; gradually stir into saucepan.
2. Cook over medium heat 10 to 12 minutes, or until mixture thickens and is bubbling, whisking constantly. Remove from heat and stir in vanilla and coconut. Spoon into individual serving dishes or 1 large bowl.
3. Cover with plastic wrap directly on surface of pudding, and refrigerate 4 hours, or until firm.

Note:

Garnish with toasted coconut and a maraschino cherry.

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Pumpkin Pudding

Whether it's fall or you're just in a fall kind of mood, you're going to want to make this easy Pumpkin Pudding. It's got all the traditional pumpkin spices you love in a smooth and creamy pudding you'll want to devour.

Serves: 6

What You'll Need:

Chilling Time: 2 hr 5 min

- 1 (4-serving-size) package instant vanilla pudding
- 1-1/2 cups milk
- 1 (15-ounce) can pure pumpkin
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground allspice



What To Do:

1. In a large bowl, whisk pudding and milk until slightly thickened; refrigerate 5 minutes.
2. Add pumpkin, cinnamon, nutmeg, ginger, and allspice; mix well. Spoon into dessert dishes.
3. Refrigerate 2 hours, or until ready to serve.

Note:

Top with whipped topping, if desired.

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Galley Chocolate Pudding

There are no shortcuts here! Our Galley Chocolate Pudding recipe is made from scratch, so you can enjoy all the extra creamy, chocolate taste from this classic homemade pudding! Doesn't that brighten your day?

Serves: 4

Cooking Time: 20 min

Chilling Time: 2 hr 30 min

What You'll Need:

2/3 cup sugar
1/4 cup unsweetened cocoa
3 tablespoons cornstarch
1/4 teaspoon salt
2-1/4 cups cold milk
1 teaspoon vanilla extract



What To Do:

1. In a medium-sized saucepan, combine the sugar, cocoa, cornstarch, and salt. Gradually stir in the milk. Bring to a boil over medium heat, stirring constantly.
2. Remove from the heat and stir in the vanilla.
3. Spoon into 4 to 6 individual serving dishes or 1 large bowl and refrigerate 2 to 3 hours, or until firm.

Note:

For a really elegant look it's easy to top it with fresh whipped cream or whipped topping and chocolate curls. To make chocolate curls: Use a vegetable peeler to "peel" a thick 5- to 7-ounce candy bar over the whipped cream.

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Cappuccino Twist

Do you love chocolate? Do you love coffee? You'll love this pudding twist on the popular Italian coffee drink cappuccino!

Serves: 4

Chilling Time: 2 hr

What You'll Need:

- 2 cups cold milk
- 2 tablespoons instant coffee granules
- 1 (4-serving size) package instant chocolate pudding and pie filling
- 1-1/2 cups frozen whipped topping, thawed
- 1/8 teaspoon ground cinnamon



What To Do:

1. In a large bowl, combine milk and coffee granules. Add pudding mix and beat with a whisk 1 to 2 minutes, or until well blended.
2. Place 2 tablespoons pudding in a medium bowl and divide the remaining pudding among 4 coffee cups or 4 individual glass dessert dishes.
3. In a medium bowl, mix whipped topping with reserved pudding; spoon topping mixture over individual servings of pudding. Sprinkle each with cinnamon, and chill at least 2 hours before serving.

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Chocolate Almond Pudding

Give your traditional chocolate pudding a touch of sophistication by adding the taste and crunch of almonds! Adults and kids will love the popular flavor combination in our Chocolate Almond Pudding.

Serves: 4

Chilling Time: 1 hr

Cooking Time: 10 min

What You'll Need:

- 2/3 cup sugar
- 1/4 cup unsweetened cocoa
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 2-1/4 cups cold milk
- 1/2 teaspoon almond extract (see Note)
- 2 cups frozen whipped topping, thawed
- 1 cup sliced almonds, toasted



What To Do:

1. In a medium saucepan, combine sugar, cocoa, cornstarch, and salt. Gradually stir in milk and bring to a boil over medium heat, stirring constantly.
2. Remove from heat and stir in almond extract. Spoon into a large bowl and chill for at least 1 hour, or until completely cooled.
3. Spoon half of the pudding evenly into 4 to 6 parfait glasses. Cover pudding with half the whipped topping then sprinkle with half the toasted almonds. Repeat the layers then cover loosely and chill until ready to serve.

Note:

Amaretto can be substituted for the almond extract.

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Decadent Chocolate Pudding

Go ahead, indulge! We understand! Our recipe for Decadent Chocolate Pudding is so luxuriously rich and creamy, it's hard to resist falling in love with this dessert!

Serves: 12

Cooking Time: 12 min

Chilling Time: 4 hrs

What You'll Need:

- 2 cups half-and-half
- 2 egg yolks, lightly beaten
- 2 tablespoons sugar
- 3-1/3 cups (20 ounces) semisweet chocolate chips
- 3 tablespoons amaretto
- 2 teaspoons vanilla extract
- Pinch of salt
- 1 cup sweetened whipped cream



What To Do:

1. Combine first 3 ingredients in a heavy saucepan; cook over medium heat, stirring constantly, 8 to 10 minutes or until mixture is hot, but not boiling.
2. Add chocolate chips and next 3 ingredients, stirring until smooth.
3. Spoon into decorative glasses or custard cups; cover and chill at least 4 hours. Top each serving with whipped cream. Garnish, if desired, with chocolate shavings.

Note:

To make it "family-friendly," omit the amaretto and substitute 3 tablespoons milk and 1/2 teaspoon almond flavoring.

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Chocolate Cookie Pudding

Chocolate, cookies, and pudding, oh my! We can't go wrong with this combo.

Serves: 6

Preparation Time: 10 min

Chilling Time: 5 min

What You'll Need:

- 1 (5.9-ounce) package chocolate instant pudding mix
- 2 cups milk
- 1 (3-ounce) package cream cheese, softened
- 1 (8-ounce) container frozen whipped topping, thawed
- 16 double-stuffed cream-filled chocolate sandwich cookies, crushed
- 3/4 cup chopped pecans, toasted



What To Do:

1. Whisk together pudding mix and milk 2 minutes. Cover and chill 5 minutes.
2. Meanwhile, stir together cream cheese and whipped topping.
3. Place 1 cup crushed cookies in an 8-cup bowl. Spread half cream cheese mixture on top; sprinkle with half toasted pecans. Spread all pudding over top; spread remaining cream cheese mixture over pudding. Sprinkle with remaining cookies and pecans. Cover and chill until ready to serve.

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