Double Chocolate Pudding (serves 4-6)

3 T	unsweetened cocoa powder, natural or Dutch-process
3/4 cup plus 2 tablespoons sugar	
3 1/2 T	corn starch
1/4 ts	Kosher salt
2 1/4 cups	whole milk
3	large egg yolks
2 oz	unsweetened chocolate, chopped
1 ts	vanilla extract

In a medium saucepan, whisk together the cocoa powder, sugar, corn starch, and salt.

Gradually whisk in 1 cup of the milk, stirring until it's lump-free. Mix in the rest of the milk, as well as the egg yolks and cook the mixture over moderate heat, stirring constantly with the whisk, until the mixture starts to boil and thickens enough to coat the back of a spoon.

Once it starts to thicken, reduce the heat if necessary to keep the mixture at a very low boil, stirring constantly with the whisk or a heatproof spatula until the pudding is thick and holds its shape, about 2 minutes. Remove from heat, scatter the chocolate over the top and let sit for about 1 minute. Stir the chocolate in with a heatproof spatula, along with the vanilla, until the chocolate is fully melted and the mixture is smooth.

Divide the mixture into 4 or 6 glasses or bowls, and chill for at least two hours. Cover the tops with plastic wrap to avoid a skin forming on the surface.

Notes:
• Use whole or 2% milk - anything lighter may cause pudding to be too thin.
• If you want to chill the pudding very quickly, pour it into a large shallow sheet pan. (Don't forget to cover the whole surface with plastic or wax paper, or you'll end up with a lot of pudding skin!)
• After pudding has thoroughly chilled, whisk by hand or with the whip attachment of a stand mixer for about 60 seconds before you eat it. This will make the pudding lighter and creamier after it has set in the fridge.

Recipe by Crystal Leach from The Sweet Life

ATLANTA BOTANICAL GARDEN