

B&W Vanilla Bean Puddings with Fresh Strawberries

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Servings: 8

4 cups cold 2% milk
3 packages (3.3 oz each) instant white pudding mix
1/2 vanilla bean
8 ounces semisweet chocolate, chopped
1 tablespoon canola oil
2 ounces white baking chocolate, chopped
2 cups fresh strawberries, sliced

In a bowl, whisk the milk and both packages of pudding mix for 2 minutes.

With a sharp knife, split and scrape one-half of a vanilla bean to remove the seeds. Stir the seeds into the pudding. Let stand for 2 minutes.

Spoon the pudding into eight ramekins.

Melt the semisweet chocolate and canola oil in a microwave. Spoon onto the puddings. Refrigerate until the chocolate is set.

Melt the white baking chocolate. Drizzle over the tops of the pudding.

Serve with the sliced strawberries on top.

Per Serving (excluding unknown items): 161 Calories; 10g Fat (51.2% calories from fat); 1g Protein; 21g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Fruit; 2 Fat; 1 Other Carbohydrates.