

Dessert

Caramel Candy Bar Pudding

Argo Cornstarch

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 2 hours 17 minutes

Cook time: 7 minutes

2/3 cup sugar

3 tablespoons cocoa powder

2 tablespoons corn starch

1/4 teaspoon salt

2 cups milk

2 egg yolks

2 tablespoons butter

1 teaspoon pure vanilla extract

1/2 cup caramel ice cream topping

6 tablespoons chopped peanuts

whipped topping (optional)

Mix sugar, cocoa powder, corn starch and salt in a large microwave-safe bowl. Whisk in milk and egg yolks until well blended.

Microwave on HIGH (100%) power for five to seven minutes, Cook until pudding is thick and has boiled at least one minute. Remove from microwave. Stir in butter and vanilla. Cover surface with plastic wrap.

Chill two hours.

Spoon pudding into individual clear bowls OR stemware. Top with caramel topping and peanuts. Garnish with whipped topping, if desired.

Per Serving (excluding unknown items): 247 Calories; 13g Fat (45.5% calories from fat); 7g Protein; 29g Carbohydrate; 2g Dietary Fiber; 92mg Cholesterol; 173mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 2 1/2 Fat; 1 1/2 Other Carbohydrates.