

Recipe Name: Dairy Free Chocolate Pudding Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1/2 cup Sugar - powdered	4
• 1/3 cup Cocoa Powder - unsweetened	
• 1/4 cup Corn flour	
• 1/2 teaspoon Salt	
• 2 cup Almond Milk (Badam Milk) - unsweetened	
• 1 teaspoon Vanilla Extract	

Preparation

- To begin making the Dairy Free Chocolate Pudding sift cocoa powder.
- In a bowl combine cocoa powder, powdered sugar, cornstarch and salt together.
- Now, add the almond milk to the dry powder and stir them well to ensure there are no lumps.
- Over medium heat, bring the mixture to boil.
- Whisk them occasionally to avoid sticking to the bottom of the pan and avoid lumps.
- Once it starts boiling, reduce the flame.
- Add vanilla extract and stir them well.
- Let it boil for 3-4 minutes until the mixture thickens.
- Whisk continuously to prevent lumps.
- Pour the mixture into bowls.
- Allow the mixture to cool down at least for about two hours.
- Cover the pudding with foil to prevent the formation of the layer on the top.
- Ensure there are no air bubbles.
- Once the mixture cools down, enjoy the Dairy Free Chocolate Pudding with a scoop of vanilla ice cream.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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