

Chocolate Pudding (Vegan)

- 2 large avocados
 - 1/2 c cocoa powder
 - 1/2 c brown sugar
 - 1/3 c coconut milk
 - 2 tsp vanilla
 - 1 pinch cinnamon
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- peel & seed avocado, then blend in a food processor
 - add cocoa powder
 - add sugar and cinnamon
 - add vanilla
 - add coconut milk while food processor is going; you can use more or less to get the consistency you want

Stovetop Chocolate Pudding

- 1/2 c white sugar
 - 1/3 c unsweetened cocoa
 - 3T cornstarch
 - 2 c milk
 - 2 tsp vanilla
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- whisk dry ingredients in a pan until thoroughly mixed
 - add milk and turn on medium heat
 - stir constantly until mixture becomes shiny and thick
 - remove from heat; stir in vanilla
 - pour into containers (4) and cool, or serve warm!