

Coconut Cream Pudding

Ingredients	Serves 2-3	Serves 5-6
Sugar	130 g	260 g
Cornstarch	25 g	50 g
Salt	¼ tsp	½ tsp
Milk	475 ml (2 C)	950 ml (4 C)
Egg yolks Slightly beaten in separate bowl (save whites*)	3 egg yolks	6 egg yolks
Butter	30 g	60 g
Vanilla	1 tsp	2 tsp
Flaked coconut	30 g	60 g

1. In a saucepan, combine **sugar, cornstarch, salt** and **milk**.
2. Cook over medium heat until bubbly. Continue cooking and stirring for 2 minutes. Remove from heat.
3. Stir small amount of mixture into the beaten **egg yolks**.
4. Add back to remaining mixture and return to heat, stirring constantly **for 2 minutes**.
5. Remove from heat and add **butter, vanilla** and **coconut**.
6. Stir well and cover surface of pudding with plastic wrap. Cool to room temperature then put into serving dishes. Chill until ready to serve.

5-6 serving recipe makes:

6 glass pudding dishes (dessert dishes)

6 ceramic pudding dishes (chawan)

*5-6 serving recipe can also use egg whites.

Beat egg whites until stiff with cream of tartar and sugar

Fold into cooked pudding

