

Sipping Dreams Peppermint Snap Chocolate Pudding

4 servings



Ingredients:

A	2	large	egg yolks
B	1	bar	<i>Sipping Dreams</i> Peppermint Snap Drinking Chocolate Bar** (approximately 3.4 ounces)
C	4	Tbsp	graham cracker crumbs
D	3/4	cup	Half & Half
	1/3	cup	sugar, white granulated
	1/8	tsp	salt
E	1/2	cup	heavy whipping cream
	2-1/2	Tbsp	sugar, white granulated
F	1	regular	candy cane, coarsely crushed (delete if using Original Bar instead of the Peppermint Snap)

Directions:

- 1 Put "A" egg yolks into a glass measuring cup. Place cup by stove.
- 2 On a small cutting board, coarsely chop entire "B" chocolate bar. **If you don't want peppermint, you can use a *Sipping Dreams* Original Bar.
- 3 Prepare 4 small dessert cups. Use the back of a spoon to press 1 tablespoon of "C" graham cracker crumbs into the bottom of each cup.
- 4 In a medium-sized saucepan, place all "D" ingredients, and cook over medium heat. Stir continuously with a whisk.
- 5 When "D" mixture reaches a hot simmer, turn heat to low, and pour 1/3 of the mixture into the egg yolks.
- 6 Use a fork to beat the yolks and Half & Half mixture together, and then add the contents of the cup back into the saucepan.
- 7 Continue to whisk the pudding in the saucepan until the mixture thickens and coats the back of a spoon.
- 8 Add the chopped chocolate and whisk until pudding is fully blended and all one color.
- 9 Pour the pudding evenly into the 4 prepared dessert cups. Place cups in refrigerator to chill.
- 10 In a medium-sized mixing bowl, place "E" ingredients. Use an electric mixer to make a stable, but not stiff, whipped cream.
- 11 When the pudding is sufficiently cool, place a dollop of whipped cream on top of each cup.
- 12 Sprinkle "F" crushed candy cane over each dessert cup. Chill for at least 2 hours. Serve. Will keep for up to 2 days.

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