

## **CHOCOLATE PUDDINGS WITH ORANGE WHIPPED CREAM**

(from *Bon Appetit* March 2011)

1/2 c. + 3 Tbsp sugar, divided  
2 Tbsp cornstarch  
2 1/2 c. whole milk, divided  
2 large egg yolks  
1 1/2 c. bittersweet or semisweet chocolate chips  
2 Tbsp unsalted butter  
1/4 tsp vanilla extract  
3/4 c. chilled whipping cream  
1 Tbsp Grand Marnier or other orange liqueur (or Kahlua or amaretto)  
1/4 tsp finely grated orange peel (omit if using a different liqueur)

Whisk 1/2 cup plus 2 Tbsp sugar, cornstarch, and 1/4 tsp salt in a saucepan to blend. Add 1/2 cup milk and egg yolks; whisk until smooth. Whisk in remaining 2 cups of milk. Bring mixture to a boil over medium/high heat, whisking constantly. Boil 1 minute, whisking constantly. Remove pan from heat; add chocolate chips and butter. Whisk pudding until melted and smooth. Stir in vanilla.

Divide pudding evenly among 6 dessert cups. Place plastic wrap directly onto surface of each, covering pudding completely. Chill at least 3 hours.

Beat whipping cream, liqueur, zest, 1 Tbsp sugar until peaks form. Dollop whipped cream on puddings.