

Chocolate-Peanut Butter Pudding

Ingredients

- 1/3 cup granulated sugar
- 2 tablespoons cornstarch
- 2 tablespoons Dutch process cocoa
- 1 1/2 cups 1% low-fat milk
- 1/2 cup light cream
- 2 ounces milk chocolate, finely chopped
- 1/4 cup creamy peanut butter
- 1 tablespoon chopped unsalted, dry-roasted peanuts

Preparation

Combine sugar, cornstarch, and cocoa in a medium saucepan; stir with a whisk. Whisk in milk and cream. Bring to a boil over medium-high heat. Cook 1 minute or until thick and bubbly. Remove from heat. Add chocolate and peanut butter, stirring until smooth. Spoon about 1/3 cup pudding into each of 6 bowls. Top each serving with 1/2 teaspoon peanuts.