

# Non-dairy Chocolate Pudding

## Ingredients

1/3 cup unsweetened cocoa

3/4 cup sugar

1/4 tsp salt

1/4 cup cornstarch

3 cups Silk soy, almond or coconut milk, any flavor except Light

3 Tbsp margarine

1 1/2 tsp vanilla

## Directions

-Combine the cocoa, sugar, salt and cornstarch in a saucepan and mix well.

-Slowly add the Silk non-dairy milk, whisking constantly to prevent lumps.

-Bring this mixture to a boil over medium heat while whisking constantly.

-Lower heat to a simmer

-Cover and simmer gently for 8-10 minutes, until pudding begins to thicken.

-Remove from the heat and whisk in the margarine and vanilla.

-Pour into 1 large bowl or 8 small serving bowls and refrigerate for at least an hour until thoroughly chilled.

(Place in freezer for about 15 min for a "hurry up" cooling)

For "Eat dirt" presentation add crushed chocolate wafers and gummy worms in clear plastic cups.