**Vanilla Pudding**

**Ingredients**

* 1/2 cup granulated sugar 1/2 1/2cup cup[granulated sugar](http://www.canadianliving.com/glossary/granulated_sugar.php)
* 3 tbsp cornstarch 3 3tbsp tbsp[cornstarch](http://www.canadianliving.com/glossary/cornstarch.php)
* 2-1/4 cups milk 2-1/4 2-1/4cups cups[milk](http://www.canadianliving.com/glossary/milk.php)
* 2 eggs 2 2[eggeggs](http://www.canadianliving.com/glossary/egg.php)
* 2 tsp vanilla 2 2tsp tsp[vanilla](http://www.canadianliving.com/glossary/vanilla.php)

**Preparation**

In saucepan, whisk granulated sugar with cornstarch; whisk in milk. Stir over medium heat just until steaming.

Whisk 2 eggs; whisk in half of the hot mixture in slow steady stream. Gradually whisk back into pan; cook over medium-low heat, whisking, for 15 minutes or until thickened. Stir in vanilla.

Transfer to bowl; place plastic wrap on surface. Refrigerate for 2 hours or until chilled or up to 2 days.

**Variations:**

Chocolate Pudding – mix ¼ cup of cocoa powder to the cornstarch and sugar mixture.

Lemon Pudding – add the zest of one lemon to the milk before you put it on the stove. Reduce vanilla to 1 tsp.

Butterscotch Pudding – replace the white sugar with brown sugar.