

Frozen Chocolate Pudding

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 1/2 squares chocolate
2/3 cup sugar
2 tablespoons vanilla
1/2 cup milk
1 1/2 cups whipping cream
1/8 teaspoon salt*

In a double boiler, melt the chocolate over hot water. Add the sugar and milk. Cook until the mixture is smooth and the sugar is dissolved. Strain and cool.

In a bowl, whip the cream until it will hold its shape. Fold into the chocolate mixture with the salt and vanilla.

Freeze in the refrigerator or in a hand freezer without stirring.

Per Serving (excluding unknown items): 2106 Calories; 151g Fat (63.7% calories from fat); 13g Protein; 180g Carbohydrate; 2g Dietary Fiber; 506mg Cholesterol; 458mg Sodium. Exchanges: 1 1/2 Non-Fat Milk; 30 Fat; 10 1/2 Other Carbohydrates.