



Apricot Pudding

PREP TIME

10 min

COOK TIME

5-10 min

TOTAL TIME

20 min

SERVINGS

4

COST

\$

COURSE

Dessert

INGREDIENTS

- 1 ¼ cup milk
- 2/3 cup sugar
- Pinch of salt
- 1 teaspoon vanilla extract
- 3 tablespoon cornstarch
- 2 cups VERY ripe apricots, pureed

INSTRUCTIONS

1. Put apricot puree, ¾ cup milk, sugar, and salt in a medium saucepan over medium-low heat. Cook until it just begins to steam.
2. Combine cornstarch and remaining milk and blend until smooth. Add cornstarch mixture to apricot mix.
3. Stir occasionally until mixture thickens and it just starts to boil. Reduce heat to very low and continue to cook for another 5 minutes. Add vanilla.
4. Pour mixture into a dish, cover with plastic wrap and chill. Serve within 1 day.

COOKING WITH KIDS!



Follow these tips for ideas on how to include your kids while making this recipe

Your kids can help add ingredients to the saucepan!

