

Chocolate Custard Pudding

2 cups milk	1 tsp vanilla
3 oz semisweet chocolate	¼ tsp almond extract
4 egg yolks	¼ cup flour
⅓ cup sugar	4 egg whites

Melt chocolate in half the milk, then mix in the remaining milk. Beat together yolks and sugar, add vanilla and almond flavorings, then the flour and finally the chocolate milk. Beat egg whites to soft peaks and whisk into pudding.

Pour into a buttered and sugared 1-½ quart baking dish and bake 50 minutes or until pudding is set. Sprinkle with berries or toasted almonds and serve warm or cold.

Adapted from *Chocolate Surprises* (1969).