

## **Homemade Vanilla Pudding Recipe**

### **Ingredients:**

- 2 cups goat's milk (or cow's milk)
- ½ cup organic raw cane sugar
- 3 tbsp organic cornstarch
- 1 large egg, slightly beaten
- 2 tbsp butter
- 1 tsp homemade vanilla extract (or store-bought)

### **Instructions:**

1. Set up a double boiler with boiling water.
2. Heat the goat's milk in the top part of the double boiler.
3. Gradually mix in the sugar, cornstarch, and beaten egg into the warm milk.
4. Cook until thickened, stirring constantly.
5. Remove from heat, add butter and vanilla, and stir until smooth.
6. Chill and serve or serve warm!