



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Graveyard Pudding

Pudding Ingredients

2/3 cup (160 ml) sugar
1/4 cup (60 ml) cocoa
3 tablespoons (45 ml) cornstarch
1/4 teaspoon (1.25 ml) salt
2 1/4 cups (560 ml) milk
2 tablespoons (30 ml) butter
1 teaspoon (5ml) vanilla extract

Graveyard Ingredients

Oreo cookie crumbs
Chocolate syrup
Pumpkin candies
Gummy worms

Pudding Preparation

Stir together sugar, cocoa, cornstarch, and salt in medium saucepan; gradually stir in milk. Cook over medium heat, stirring constantly, until mixture boils; boil and stir for one minute. Remove from heat; stir in butter and vanilla. Serve warm or refrigerate for 2 hours. Pour into a large container; to avoid a skin from forming on top, press plastic wrap directly onto the surface.

Yield: 8 small servings.

Graveyard Preparation

Mix the Oreo crumbs and some of the chocolate syrup together in a bowl to make a "dirt paste". To serve add a spoonful of chocolate pudding and a spoonful of the "dirt paste" into a small bowl and top with a gummy worm and candy pumpkin. Add a little wooden stick as a gravestone and it can double as a spoon.