

# Chocolate Pudding

## Ingredients:

- 1/2 litre milk
- 25g **Amul Cooking Chocolate**
- 60g butter
- 3 tsp cornflour
- 100g sugar
- 300ml water (2 cups)

## Method:

- Place grid in cooker body and pour in 2 cups water.
- Cover separator tightly and place on grid. Close lid. Place cooker on maximum heat.
- Boil milk and let it cool.
- Make a sauce of **Amul Cooking Chocolate**, sugar, cornflour and water in double boiler.
- Add sauce to milk. Stir well. Grease separator with butter and pour mixture into it.
- Bring to full cooking pressure. Reduce to medium heat and cook for 20 minutes.
- Allow cooker to cool gradually and open.
- Chill pudding and serve.

# Chocolate Cookies

## Ingredients:

- 1/2 cup butter
- 1/2 cup brown sugar
- 100g **Amul Cooking Chocolate** (small pieces)
- 1/2 tsp vanilla essence
- 2 - 3 tbsp milk
- 1 cup flour

## Method:

- Add butter and brown sugar in a bowl and mix it well.
- Add **Amul Cooking Chocolate** pieces and mix well.
- Add Vanilla essence, milk, flour and mix.
- Grease a baking tray and arrange cookie mixture in round shapes.
- Bake them in the oven for 20 minutes at 180°C.
- Chocolate Cookies are ready to eat.