Chocolate Pudding

http://userealbutter.com/2015/01/19/chocolate-pudding-recipe/
from Fine Cooking

6 tbsps (1.5 oz.) cocoa powder (Dutch-process or natural)
3 tbsps (1 oz.) cornstarch
1/4 tsp salt
1 cup heavy cream
2 large egg yolks
2 cups whole milk
1/2 cup sugar
1 tsp vanilla extract

Sift the cocoa powder, cornstarch, and salt together into a medium bowl. Slowly whisk the heavy cream into the cocoa mixture. It will become quite thick and you might have to switch to a spoon or spatula to continue mixing. Just keep at it until it is uniform in consistency. Stir in the two egg yolks until completely mixed. Set aside. Stir the milk and sugar together in a medium saucepan over medium heat until the sugar dissolves. When the milk begins to boil at the edge of the pan, take the pan off the heat. Whisk a little of the hot milk into the cocoa mixture. Continue whisking the hot milk into the cocoa mixture a little at a time until you have incorporated half of the milk and the chocolate mixture is smooth. Whisk the chocolate mixture back into the remaining half of the hot milk in the saucepan.

Set the saucepan over medium-high heat, whisking slowly to keep the bottoms and sides from burning. Bring the pudding to a boil. It will thicken as it cooks and large bubbles should start to erupt in the center of the pan while little bubbles line the sides of the pan. Turn the heat down to medium flame and whisk vigorously for 2 minutes. Remove the pan from the heat and whisk in the vanilla extract. Pour the hot pudding into a shallow baking dish (8×8-inches is what I used). Give the baking dish a light shake to settle the pudding evenly, then place a sheet of plastic wrap directly onto the pudding surface (to avoid developing a skin on the pudding). Refrigerate the pudding for at least an hour. Before serving, remove the plastic wrap and whisk the pudding to loosen it. Serves 4.