

Homemade vanilla pudding:

Makes about 3 cups

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup flour

$\frac{1}{4}$ teaspoon salt

2 $\frac{1}{4}$ cups milk

3 large egg yolks

3 tablespoons unsalted butter

1 $\frac{1}{2}$ teaspoons vanilla extract

In a medium saucepan, combine sugar, flour and salt.

In a 4-cup glass measure, whisk egg yolks into milk until smooth. Stir into sugar mixture.

Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Boil 1 minute.

Remove from heat and stir in butter until melted, then stir in vanilla. Serve warm or cold.

To use in dirt cake: Transfer pudding to a bowl. Cover with plastic wrap, pressing wrap against surface of pudding. Refrigerate until thoroughly chilled.

After measuring 2 cups for the dirt cake, you will have about 1 cup pudding left over. You know what to do with it.

Note: This makes a thick old-fashioned pudding. For a slightly less-thick version, reduce the flour by a tablespoon or two.