

Goat Milk Pudding

What you'll need:

A high-powered blender such as a Vita-Mix

4 cups fresh goat milk

1/2 cup sugar

10 T. (or slightly less than 2/3 cup) cornstarch

1/2 tsp. salt

2 eggs

2 tsp. vanilla

2 tsp. butter

Step 1 - heat milk in a kettle until it is steaming good but not to the point where it begins to simmer. Be sure to stir occasionally so the milk doesn't stick to the bottom.

Step 2 - Add steaming milk, sugar, cornstarch, and salt to blender pitcher. Blend on high for 4 minutes.

Step 3 - reduce speed to medium (speed 5 on the Vita-Mix) and add eggs, vanilla, and butter. Blend 10 seconds.