



Noreen's Kitchen Homemade, No Cook, Instant Pudding Mix

Ingredients

Vanilla Pudding Mix
2 cups granulated sugar
2 cups Instant Clear Gel
1 teaspoon salt
1 teaspoon vanilla bean powder
½ teaspoon turmeric (optional)

Chocolate Pudding Mix
2 cups granulated sugar
2 cups Instant Clear Gel
1 ½ cups Dutch process cocoa powder
1 teaspoon salt
1 teaspoon vanilla bean powder

Step by Step Instructions

Place the ingredients for either flavor into the bowl of a food processor or standard blender.

Blend/mix for at least 1 minute or until the mixture is well blended and becomes a fine powder.

Store in an airtight container, such as a mason jar with a tight fitting lid. Store in a cool dry place for up to 6 months.

TO PREPARE PUDDING:

Blend 1 cup of pudding mix with 2 cups of milk.

Add in 1 tablespoon of vanilla extract.

Whisk well until the mixture thickens. If you wish for your pudding to be thicker add more mix by the spoonful until the desired consistency is reached.

Refrigerate any unused pudding for up to 3 days.

ENJOY!