



Silk Chocolate Pudding

Ingredients

1/3 cup cocoa	3 cups Silk Soymilk (Organic Plain, Vanilla or Chocolate)
3/4 cup sugar	3 Tbsp margarine
1/4 tsp salt	1-1/2 tsp vanilla
1/4 cup cornstarch (1/3 cup cornstarch if making a pie)	

Directions

Combine the cocoa, sugar, salt and cornstarch, and mix well. Then add the soymilk, whipping constantly. Bring this mixture to a boil over medium heat, still whipping constantly, then lower the heat and cover. Let boil gently for 5 to 10 minutes. Remove from the heat and whip in the margarine and vanilla. Pour into a bowl or baked pie crust and chill.

Banana Cream Pie

Ingredients

3/4 cup white sugar	3 egg yolks, beaten (or egg substitute)
1/3 cup all-purpose flour	2 Tbsp. butter
1/4 tsp salt	1-1/4 teaspoon vanilla extract
2 cups Silk Vanilla or Organic Plain Soymilk	1 (9 inch) pie crust, baked
	4 bananas, sliced

Directions

1. In a saucepan, combine the sugar, flour and salt. Add the soymilk in gradually while stirring gently. Cook over a medium heat, stirring constantly, until the mixture is bubbly. Keep stirring and cook for about 2 more minutes and then remove from the burner.
2. Stir a small quantity of the hot mixture into the beaten egg yolks and immediately add egg yolk mixture to the rest of the hot mixture. Cook for 2 more minutes; remember to keep stirring. Remove the mixture from the stove and add the butter and vanilla. Stir until the whole thing has a smooth consistency.
3. Slice the bananas into the cooled baked pastry shell. Top with the pudding mixture.
4. Chill for an hour and enjoy!