ADDICTIVE CHOCOLATE PUDDING - *Free of milk, nuts

3 Tbs instant tapioca
1 Tbs cornstarch or arrowroot
pinch salt
1/4-1/3 cup sugar
2 cups rice (soy) milk
1/3 cup Enjoy Life Foods' chocolate chips
1 tsp vanilla (gluten free)

Whisk the tapioca, cornstarch, salt, sugar and milk together in a saucepan. Let sit for 10 minutes. Toss in the chocolate. Over medium heat, whisking gently bring to a boil. Remove from heat and pour into a bowl. Cool slightly before stirring in the vanilla. Great eaten warm or chilled.

Submitted by Rebecca Reilly, author of “Gluten-Free Baking”

**** I did not have the chocolate chips, so I omitted them, but after I scooped it into bowls I squirted Hershey’s Chocolate Syrup into the pudding and it was really good!!!! It was also really yummy plain too!!!

****I also used Vanilla Soy milk…..made it extra sweet, but regular soy or rice milk should be just as good!!!

This one taken out of the San Francisco Chronicle Cookbook, this chef has celiac….(Jackie Mallorca)