

# Chocolate Peanut Butter Pudding

2 servings

- 1 egg
- 1/2 cup milk
- 1 tablespoon peanut butter
- 1 tablespoon chocolate syrup
- 1 tablespoon sugar
- 1 sheet (4 rectangles) chocolate graham crackers, crumbled

In a 2-cup glass measuring cup, stir together egg, milk, peanut butter, chocolate syrup, and sugar. Stir in graham crackers until well blended. Cook egg mixture in microwave on HIGH Power, stirring every 30 seconds until thickened and no visible sign of liquid egg remains, about 2 1/2 to 3 minutes. Let set for 2 minutes. Shelly likes to top this with whipped cream.

All microwave cooking times are based on a full power output of 600 to 700 watts. For a lower wattage oven, (500 to 600 watts) allow more time.

