

Was It The Chocolate Pudding

Chocolate pudding

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Chocolate puddings are a class of desserts in the pudding family with chocolate flavors. There are two main types: a boiled then chilled dessert, texturally a custard set with starch, commonly eaten in the U.S., Canada, Germany, Sweden, Poland, and East and South East Asia; and a steamed/baked version, texturally similar to cake, popular in the UK, Ireland, Australia, Germany and New Zealand.

Chocolate biscuit pudding

Chocolate biscuit pudding is a Sri Lankan dessert. Chocolate biscuit pudding is made up of alternating layers of milk-dipped Marie biscuits and chocolate

Chocolate biscuit pudding is a Sri Lankan dessert. Chocolate biscuit pudding is made up of alternating layers of milk-dipped Marie biscuits and chocolate pudding or icing. These layers can be seen clearly when cutting through the dish, which is normally served cold. The pudding is often garnished with roasted or chopped nuts, usually cashewnuts.

Diospyros nigra

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Diospyros nigra, the black sapote, is a species of persimmon. Common names include chocolate pudding fruit, black soapapple and (in Spanish) zapote prieto. The tropical fruit tree is native to Mexico, Central America, and Colombia. The common name sapote refers to any soft, edible fruit. Black sapote is not related to white sapote nor mamey sapote. The genus Diospyros has numerous other fruit bearing tree species in addition to the persimmons and black sapote.

Cream pie

crème pie, or creme pie is a type of pie filled with a rich custard or pudding that is made from milk, cream, sugar, wheat flour, and eggs and typically

A cream pie, crème pie, or creme pie is a type of pie filled with a rich custard or pudding that is made from milk, cream, sugar, wheat flour, and eggs and typically topped with whipped cream.

Cream pies are usually what is used for pieing, or throwing a pie in someone's face.

Instant pudding

dry Jell-O chocolate-flavored instant pudding contains 110 calories, 430 mg sodium, 8 g carbohydrate, 18 g sugars, and 1 g of dietary fiber. It also contains

Instant pudding is an instant food product that is manufactured in a powder form and used to create puddings and pie filling. It is produced using sugar, flavoring agents and thickeners as primary ingredients. Instant pudding can be used in some baked goods.

Pudding

Savoury puddings include Yorkshire pudding, black pudding, suet pudding and steak and kidney pudding. Sweet puddings include bread pudding, sticky toffee

Pudding is a type of food which can either be a dessert served after the main meal or a savoury (salty or sweet, and spicy) dish, served as part of the main meal.

In the United States, pudding means a sweet, milk-based dessert similar in consistency to egg-based custards, instant custards or a mousse, often commercially set using cornstarch, gelatin or similar coagulating agent. The modern American meaning of pudding as dessert has evolved from the original almost exclusive use of the term to describe savoury dishes, specifically those created using a process similar to that used for sausages, in which meat and other ingredients in mostly liquid form are encased and then steamed or boiled to set the contents.

In the United Kingdom, Ireland and some Commonwealth countries, the word pudding is used to describe sweet and savoury dishes. Savoury puddings include Yorkshire pudding, black pudding, suet pudding and steak and kidney pudding. Sweet puddings include bread pudding, sticky toffee pudding and rice pudding. Unless qualified, however, pudding usually means dessert and in the United Kingdom, pudding is used as a synonym for dessert. Puddings made for dessert can be boiled and steamed puddings, baked puddings, bread puddings, batter puddings, milk puddings or even jellies.

In some Commonwealth countries these puddings are known as custards (or curds) if they are egg-thickened, as blancmange if starch-thickened, and as jelly if gelatin-based. Pudding may also refer to other dishes such as bread pudding and rice pudding, although typically these names derive from their origin as British dishes.

Pudding Pop

from stores around 2011.[citation needed] Pudding Pops came in variety packs of chocolate, vanilla and chocolate vanilla swirl, which had 90 calories per

Jell-O Pudding Pops were frozen ice pop treats which were originally made and marketed by General Foods. They were launched with a marketing campaign fronted by actor and comedian Bill Cosby.

Pudding Pops first originated in Baton Rouge, Louisiana in the 1970s in the United States, and became more popular in the 1980s. In their first year, they earned \$100,000,000 and after five years were earning \$300,000,000 annually. Despite strong sales into the 1990s, Pudding Pops were eventually discontinued due to no longer being profitable.

They were reintroduced to grocery stores in 2004 under the brand name Popsicle. However, due to differences in texture to the original and being a different shape, their popularity never reached its previous height, and they began to be withdrawn from stores around 2011. Pudding Pops came in variety packs of chocolate, vanilla and chocolate vanilla swirl, which had 90 calories per serving, three grams of fat, and fifteen grams of carbohydrates.

Mohr im Hemd

shirt" is an Austrian dessert. It consists of a chocolate pudding topped with whipped cream, hence the name. In modern times, the dish is often prepared with

Mohr im Hemd (German: [mo??? ?m h?mt] , literally "Moor in [a] shirt") is an Austrian dessert. It consists of a chocolate pudding topped with whipped cream, hence the name.

In modern times, the dish is often prepared with breadcrumbs to form a solid mass, resembling a lava cake or miniature gugelhupf, and served with chocolate sauce and whipped cream. Older recipes more closely resemble a chocolate custard, with the primary ingredients being chocolate and eggs.

The racial connotations of the dish's name have drawn controversy. In 2012, the human rights organization SOS Mitmensch publicly criticized the name, suggesting replacements such as Kuchen mit Schlag.

Chocolate haupia pie

Chocolate haupia pie is a dish of Hawaiian cuisine. It is made with a haupia layer on top, then a chocolate pudding layer, all over a pie crust. Cacao

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Dobash cake

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Dobash cake (or Dobosh), is a layered chocolate cake filled and topped with a chocolate pudding-like frosting originating in Hawaii, adapted by local baker Robert Taira from the Hungarian Dobos torte. The cake is made of two to three layers of chocolate chiffon cake alternating with dessert pudding, sometimes dusted with crumbs.

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