

Art Recess:

Edible Terrarium

Ingredients

Chocolate Pudding

- ½ cup sugar + 1 Tbsp
- ½ cup unsweetened cocoa powder
- ¼ cup cornstarch + 1 ½ tsp
- ½ tsp fine sea salt
- 1 qt whole milk
- 3 ½ oz bittersweet chocolate
- 1 tsp vanilla extract

Decoration Options

- Chocolate wafer cookies
- Vanilla wafer cookies
- Graham crackers
- Pirouette wafer cookies
- Cereal (any kind)
- Food coloring
- Mini marshmallows
- Raspberries
- Herbs
- Flowers

Directions

1. In a medium bowl, sift together the sugar, cocoa powder, and cornstarch. Add the salt and mix to combine. Set this bowl aside.
2. In a large saucepan, add the whole milk and whisk in the cocoa powder mixture. Cook over moderate heat while whisking until the pudding starts to thicken, about five minutes.
3. Remove the pan from the heat and stir in the chocolate and vanilla extract.
4. Carefully ladle the pudding into your desired glass and allow it to cool for 15 minutes. Then cover the tops of the glasses with plastic wrap to prevent a skin from forming and chill the pudding in the refrigerator for at least an hour.

5. Remove the glasses from the refrigerator and wipe away any condensation that has formed on the glass.
6. Grab your decorations to assemble your terrarium. Start by placing the logs on the base followed by the rocks, mushrooms, soil, moss, herbs, and flowers. I've chosen to do a forest landscape here, but feel free to expand on this idea. You could build a garden, a desert, or a mountain range with a few adjustments!

Decoration Tips

- To make soil smash up chocolate wafer cookies or graham crackers. Choose a vanilla cookie if you want to make moss or grass and tint it green with a tiny amount of food coloring.
- To make rocks take breakfast cereal and coat it in melted chocolate. Then spread out the chocolate coated cereal on a tray and place it in the refrigerator until the chocolate hardens. After chilling, break up the cereal into clusters.
- To make logs break up pirouette wafer cookies to the size you need and scatter or stack them.
- To make forest mushrooms, take a mini marshmallow, top it with a small amount of melted chocolate, and adhere a raspberry on top of the marshmallow. Finish by piping tiny white chocolate dots.
- Gather herbs and flowers from a garden, grocery store, or by taking a foraging adventure! Choose options that you like that pair well with your base flavor. This version includes chocolate and strawberry mint, lemon thyme, fennel fronds, chamomile flowers, wood sorrell, and lavender.

Recipe by Summer Wright. Special thanks to Vicia.