

Tasty Recipes for You to Try



@ Home on The Range. A show about cooking, exclusively on EPlusTV cable channel 6. Visit www.eplustv6.com for schedule & more recipes.



Quick Chocolate Pots de Creme Serves 6

Shared by:
Lorie White

Ingredients:

- | | |
|---|---|
| 1/2 C. white chocolate chips | Sweetened whipped cream (optional topping) |
| 1/2 C. semisweet chocolate chips | Fresh fruit (optional topping) |
| 3 Tbsp. very strong coffee | Chocolate chips or curls (optional topping) |
| 2 Tbsp. coffee liqueur or vanilla extract | Mixed nuts (optional topping) |
| 2 eggs | Caramel drizzle (optional topping) |
| 2/3 C. cream, heated just to boiling | |

Directions:

1. In a blender, combine white and semisweet chocolate pieces, coffee, coffee liqueur, eggs and heated cream. Cover and blend at high speed for 3 minutes.
2. Pour into six 4-ounce demitasse cups, martini glasses, or 6-ounce custard cups. Refrigerate and chill at least 4 hours before serving.
3. To serve, top with sweetened whip cream, fresh fruit, chocolate curls, nuts or whatever topping you desire.