

Tasty Recipes for You to Try



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Quick Chocolate Pots de Creme Serves 6

Shared by:
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Ingredients:

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

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.