

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Chocolate Pots de Crème

9 oz Bittersweet chocolate  
4 Tbsp Brown sugar  
12 Egg yolks  
1 tsp Vanilla  
1 qt Half-and-half  
4 oz Heavy cream

Preheat oven to 300°.

Finely chop the chocolate. Bring the cream to a boil and remove from heat. Add the chocolate and sugar and let stand 2-3 minutes. Stir until smooth.

Break up the egg yolks in a bowl and temper with a little of the hot chocolate mixture. Then stir in the rest. Scald the half-and-half and add in a fine stream.

Fill 4-0z ramekins and place in a shallow baking dish. Fill with water just off the boil to come halfway up the sides of the ramekins. Set in the oven, close the door and turn the oven off. Cook until just set.

Cool to room temperature before refrigerating.

