

Pot de Crème au Chocolat

This is one of our favorite and easy to make desserts taken from one of the popular American cookbooks in the '60s.

Serves 6 people.

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| 4 oz. | Bakers or German bittersweet chocolate |
| $\frac{1}{2}$ cup | Whipping cream |
| 2 | Egg yolks |
| 1 Tbsp. | Sugar |
| 1 tsp. | Vanilla |

1. Melt chocolate in small saucepan with cream and sugar over low heat
2. Stir in beaten egg yolks
3. Add vanilla
4. Pour into 6 demi-tasse cups
5. Refrigerate
6. Serve with whipped cream