

## 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.

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