



Tina's Treat's airs every Wednesday morning on KRIG 104.9 FM.

Pots de Creme

Submitted by: Debra Woodall

Ingredients:

1 Egg
1 T. Sugar
Dash of Salt
3/4 C. Half-and-Half Cream
1 C. (6 ounces) Semi-Sweet Chocolate Chips
1 tsp. Vanilla Extract
Whipped Cream (optional)

Instructions:

In a small saucepan, combine the egg, sugar and salt. Whisk in cream. Cook and stir over medium heat until mixture reaches 160 degrees and coats the back of a metal spoon. Remove from heat; whisk in chocolate chips and vanilla until smooth. Pour into small dishes. Cover and refrigerate for 8 hours or overnight. Garnish with whipped cream if desired. Yields: 5 Servings.

**KEEPSAKE
CANDLES**