



IRISH CREME POTS

SERVINGS: 6

PREP/COOK TIME: 5 MIN

CHILL TIME: 60 MIN

INGREDIENTS

- 1 bag semi sweet chocolate chips (I prefer Ghirardelli)
- 4Tbsp sugar
- 2 lg eggs
- 2tsp vanilla
- 1/4 tsp sea salt
- 1 cup heavy cream
- 4Tbsp Bailey's Irish Cream

Whipped Topping

- 1 cup heavy cream
- 1/4c Baileys Irish Cream
- 1/4c powdered sugar

Garnish

- mint leaves
- cocoa powder

DIRECTIONS

1. Gather 6 small dishes or ramekins and set aside
2. To a blender, add chocolate chips, sugar, eggs, vanilla, Irish cream, and salt. Pulse a few times to break up chocolate chips and incorporate ingredients.
3. To a glass bowl or 4cup measuring cup, add heavy cream. Place in microwave and cook 1.5min or until boiling.
4. Turn blender on low and slowly pour hot cream into chocolate chip mixture. Once all cream has been added, turn blender on high speed and blend for 1min.
5. Pour hot chocolate mixture into small dishes and place in refrigerator for minimum of 1 hour.
6. Once chocolate is chilled, make whipped topping by adding all ingredients to mixer and mixing on high until stiff. Add whipped topping to a piping bag with a large star tip.
7. Pipe whipped topping onto each chocolate pot and gently sprinkle cocoa powder over top. Garnish with mint leaves.