

# Pot Au Creme

Gail Nehrig

The Church of St. Michael and St. George - St. Louis, MO - 1980

**Yield: 4 to 6 servings**

*1 cup chocolate chips  
1 1/2 cups half-and-half  
2 egg yolks  
1 or 2 tablespoons rum  
whipping cream  
Grand Marnier liqueur  
(optional)*

Place the chocolate chips, egg yolks and rum into a blender.

In a saucepan, scald the half-and-half just until hot and steamy (do not boil). Pour the scalded half-and-half through the top of the blender with the motor running. Blend until smooth.

Pour the mixture into small cups, such as custard cups.

Refrigerate.

In a bowl, whip the cream and lace with the grand Marnier, if desired.

Top the Pots Au Creme with whipped cream and serve with special cookies.

---

Per Serving (excluding unknown items): 1252 Calories; 77g Fat (52.3% calories from fat); 15g Protein; 143g Carbohydrate; 13g Dietary Fiber; 425mg Cholesterol; 39mg Sodium. Exchanges: 1/2 Lean Meat; 15 Fat; 9 1/2 Other Carbohydrates.