

# EASY BLENDER CHOCOLATE POTS DE CREME

## Ingredients

- 6 ounces semi-sweet chocolate chips
- 2 tablespoons sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- Pinch of kosher salt
- 1/2 cup plus 2 tablespoons heavy cream
- Cocoa powder (for garnish, if desired)
- Whipped cream (for garnish, if desired)

## Directions

1. Place 4-6 small bowls, pots, ramekins, etc. on a plate or pan.
2. Place chocolate chips, sugar, egg, vanilla, and sea salt in a blender container. Pulse a few times to mix the ingredients. Remove center cap from the blender cover and place a small funnel into the opening.
3. Pour cream (or half-and-half) into a microwave-safe bowl. Make sure it's a large enough bowl/cup as mixture will bubble up when heated. Heat on high power for about 1 1/2 minutes, or until cream is vigorously boiling.
4. Turn blender on low speed and blend for 15 seconds. Slowly begin pouring the hot cream into the funnel. Once all cream has been added, place your hand on the funnel to keep it in place and increase blender speed to high. Blend for 1 minute, then pour into prepared bowls and refrigerate for 1 hour.
5. Can be made 2-3 days in advance. Cover with plastic wrap when storing.
6. Serve with a dollop of whipped cream and dust with cocoa powder, if desired. Garnish with a mint sprig.