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## Chocolate Cups with Whipped Cream

Recipe courtesy of Rachael Ray  
From *The Best Cake in America Revealed*  
Serves 4

This recipe is a no-bake pot de crème—no kidding!

### INGREDIENTS

- 2/3 cup whole milk
- 1 egg
- 2 Tbsp. sugar
- Pinch salt
- 1 cup semi-sweet chocolate chips
- 2 Tbsp. hazelnut liqueur or dark rum
- 4 demitasse cups
- 1 cup whipping cream
- 2 Tbsp. sugar
- Mint sprigs, for garnish, optional

When planning your menu, make this dessert first to allow these chocolate cups to set and chill.

Heat milk in a small pan over moderate heat until it comes to a boil. In blender or food processor combine egg, sugar, a pinch of salt, semisweet chips and liqueur. Run processor or turn on blender to low setting. Pour in boiling milk in a slow stream. The hot milk will cook the egg and melt the chocolate. Process or blend 1 minute, until smooth. Spoon chocolate into 4 demitasse cups and chill. After dinner, beat cream until soft peaks form. Add a little sugar and beat to combine. Top the chocolate cups with a dollop of cream and garnish each cup with mint sprigs. Place cups on saucers and serve with demitasse spoons. If you use teacups, this recipe will yield 2 cups, rather than 4.

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우유 따뜻하게 끓인다

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