



Dark Chocolate Graveyard Pots de Crème

READY IN



45 min.

SERVINGS



8

CALORIES



854 kcal

Ingredients

- ☐ 3 cups bitter-sweet chocolate roughly chopped
- ☐ 0.5 cup chocolate wafer crumbs
- ☐ 0.3 cup coffee-flavored liqueur
- ☐ 8 servings tombstone cookies
- ☐ 2 large eggs
- ☐ 2.5 cups whipping cream

Equipment

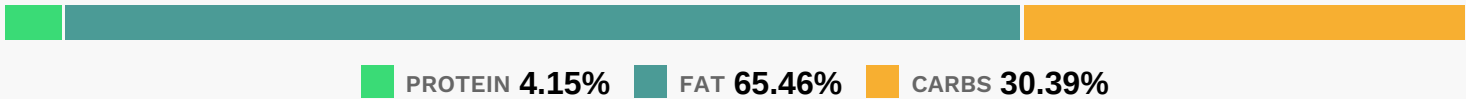
- ☐ food processor
- ☐ bowl

- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ blender
- ☐ ramekin
- ☐ kitchen thermometer
- ☐ microwave

Directions

- ☐ In a food processor or blender, whirl chocolate until finely chopped.
- ☐ Pour into a bowl. Put eggs and yolks in the processor or blender.
- ☐ In a 4-cup glass measure, heat whipping cream in a microwave oven (see Notes) at full power (100%) until cream boils, 3 to 5 minutes.
- ☐ With processor or blender on high speed, add boiling cream to egg. Check temperature of mixture with an instant-read thermometer; if below 160, pour mixture back into glass measure and reheat in microwave oven at full power until it reaches 160, stirring and checking at 15-second intervals.
- ☐ Combine hot cream mixture, chopped chocolate, and liqueur in blender or processor (or whisk the ingredients together in a large bowl); whirl until smooth, about 1 minute.
- ☐ Pour chocolate mixture into 8 ramekins or glasses (1/2-cup size). Chill until softly set, 30 to 45 minutes. If making ahead, cover and chill up to 1 day. For creamiest texture, let desserts stand at room temperature about 30 minutes before eating.
- ☐ Spoon 1 tbsp. wafer crumbs onto each pot de crme. Insert a Tombstone Cookie into each serving.

Nutrition Facts



Properties

Glycemic Index:14.19, Glycemic Load:13.6, Inflammation Score:-8, Nutrition Score:16.649130595767%

Nutrients (% of daily need)

Calories: 854.49kcal (42.72%), Fat: 61.48g (94.58%), Saturated Fat: 34.54g (215.9%), Carbohydrates: 64.22g (21.41%), Net Carbohydrates: 58.37g (21.22%), Sugar: 39.55g (43.95%), Cholesterol: 134.02mg (44.67%), Sodium: 168.91mg (7.34%), Alcohol: 2.13g (100%), Alcohol %: 1.43% (100%), Caffeine: 57.14mg (19.05%), Protein: 8.78g (17.56%), Manganese: 1.04mg (52.06%), Copper: 0.89mg (44.4%), Magnesium: 128.55mg (32.14%), Iron: 5.45mg (30.29%), Phosphorus: 258.06mg (25.81%), Vitamin A: 1212.33IU (24.25%), Fiber: 5.85g (23.41%), Vitamin B2: 0.3mg (17.7%), Selenium: 12.26µg (17.51%), Zinc: 2.23mg (14.86%), Potassium: 486.72mg (13.91%), Vitamin E: 1.91mg (12.76%), Vitamin B1: 0.16mg (10.43%), Calcium: 101.07mg (10.11%), Vitamin K: 10.38µg (9.89%), Vitamin D: 1.42µg (9.46%), Folate: 35.15µg (8.79%), Vitamin B3: 1.72mg (8.59%), Vitamin B5: 0.62mg (6.25%), Vitamin B12: 0.33µg (5.44%), Vitamin B6: 0.09mg (4.33%)