

Dark Chocolate Creme Brulee

THM-Friendly: S

- 1/2 cup Gentle Sweet
- 4 egg yolks
- 2 cups heavy whipping cream
- 1 - 4 oz. bar of Baker's chocolate (or 95% Lindt), chopped
- 1 tsp. vanilla extract

- 2 Tbsp. Super Sweet or erythritol

Preheat the oven to 325°. Before beginning, make sure your chocolate is chopped up.

In a bowl, with a hand mixer, beat the egg yolks and Gentle Sweet for 1-2 minutes, until creamy and thick. Set aside.

Pour the heavy whipping cream into a saucepan over low heat. Heat until it begins to simmer. **Do not** let it boil. Add the chopped chocolate bar and whisk until fully melted and blended. While still whisking the egg mixture, SLOWLY pour in the chocolate (just a little bit at a time), into the egg yolks. Whisk well in between each pour. (If you pour too much hot liquid into the eggs, you will scramble them!) Add in the vanilla extract.

Once fully combined, pour into 6-ounce ramekins. Place the ramekins in a baking pan with sides (like a large 9x13) and place the pan into the oven. Pour hot water into the baking pan, halfway up the sides of the ramekins. Bake for 45 minutes or until the centers look just set. Remove the ramekins from the baking pan and set on a cooling rack to cool to room temperature (for about an hour). Cover each ramekin and refrigerate for at least 4 hours. When about to serve, sprinkle 1/3 Tbsp. Super Sweet evenly over the top of each creme brulee. Use a hand torch or place ramekin under a broiler on high heat to slightly caramelize the “sugar” on top.

EnJOY with fresh berries.

