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FUDGE POTS

Time: 1 hour

Yield: 6 dessert servings

INGREDIENTS

- 1/2 cup (1 stick) butter, melted
- 3 tablespoons unsweetened cocoa
- 1 cup sugar
- 2 eggs, well beaten
- 3 tablespoons Pinch of cayenne pepper
- 1/2 teaspoon vanilla
- 1 cup walnuts or pecans, chopped (optional)
- Whipped cream, raspberries for optional garnish

DIRECTIONS

Preheat oven to 325 degrees. Grease custard cups and sugar sides . To a pan large enough to hold enough to hold the requisite number of custard cups, add 1 inch of hot water.

Combine melted butter and cocoa in a medium bowl until well blended. Stir in sugar, eggs, flour, vanilla and nuts, if desired. Pour mixture into custard cups; place custard cups in prepared hot water bath and place pan in preheated oven.

Bake 45 minutes until the fudge pots are firm, with crusty tops and soft interiors.

Remove custards from water bath and garnish with whipped cream and raspberries, if desired.

May be served warm or room temperature.