

DOVE MINI DARK CHOCOLATE CRÈME CARAMEL RECIPE

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TIME

25 mins

INGREDIENTS

6 items

MAKES

12 servings

With chocolate and caramel sauce baked right into this dessert, these rich chocolate custard cups are sinfully delicious.

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INGREDIENTS

- 2/3 cup granulated sugar
- 20 DOVE PROMISES® Almond & Dark Chocolate pouch, divided
- 2 cups 3.25% milk
- 1/4 cup granulated sugar

- 1 tsp vanilla extract
- 3 eggs, beaten

PRODUCTS USED



DOVE PROMISES Dark Chocolate & Almond

SEE DETAILS
WHERE TO BUY

INSTRUCTIONS

1. 1

Caramel: In small saucepan set over medium heat, combine sugar and 2 tbsp water; cook, swirling pan for 5 to 8 minutes or until caramel is dark golden brown. Divide among 12 (2 oz) ramekins. Let cool completely until caramel hardens and sets.

2. 2

Custard: Preheat oven to 350°F. Finely chop 8 DOVE PROMISES® Almond & Dark Chocolates; set aside. Lay tea towel in bottom of large roasting pan. (This will prevent the ramekins from moving as they bake in the water bath). Fill kettle with water; bring to boil.

3. 3

In small saucepan set over medium heat, combine milk, sugar and vanilla; bring to simmer. Meanwhile, whisk eggs in heatproof bowl; gradually whisk in hot milk mixture, 1/2 cup at a time. (This will temper the eggs so they don't scramble.) Whisk in chopped chocolate until smooth and melted; strain mixture into large measuring cup or pitcher with spout.

4. 4

Pour custard mixture evenly into ramekins over caramel. Place ramekins in prepared roasting pan. Pour in enough hot water from kettle to come halfway up sides of ramekins. Bake for 20 to 25 minutes or until just set and no longer jiggly in center.

5. 5
Carefully remove roasting pan from oven. Using tongs, remove ramekins from water bath. Let cool to room temperature; refrigerate for at least 4 hours or overnight.

6.6

To serve, run blade of small paring knife around each ramekin; invert onto plate. Garnish each serving with Dove Almond & Dark Promise®.

7. TIP

For a pop of color, garnish each serving with a fresh raspberry or strawberry.

DISCOVER MORE RECIPES



DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients
14 items
SEE DETAILS
DOVE Dark Chocolate Covered Candied Orange Peel
Cooking time
45
Ingredients
3 items
SEE DETAILS x
MINI ESPRESSO MOLTEN LAVA CAKES
Cooking time
10 mins
Ingredients
9 items
SEE DETAILS X
Dove Promises Shaken Latte
Cooking time
15 minutes
Ingredients
6 items
SEE DETAILS
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