

**Milk chocolate pots with baileys cream**

**Ingredients** – chocolate pot

200g milk chocolate

100g double cream

30g milk

40g butter

**Ingredients –** Baileys cream

100ml double cream

50ml Baileys

1 tbsp icing sugar

**Method – Chocolate Pot**

1. Heat milk and cream in microwave until hot but not boiling
2. Whisk in chocolate, cream, and butter until all chocolate has melted
3. Pour into a coffee cup and allow to chill in the fridge for at least 45 minutes

**Method – Baileys Cream**

1. Place all ingredients into a bowl and whisk until stiff
2. When chocolate pot is cooled, spoon whipped Baileys cream on top and smooth over with a spoon
3. Finish with cocoa powder to imitate a cappuccino

