



FIREHOUSE STYLE CHOCOLATE CAKES

With Fireman's Brew Brunette

- 1 1/2 cups Fireman's Brew Brunette
- 1/2 cup heavy cream
- 1/2 cup plus 2 tablespoons sugar
- 1 1/4 cups semisweet chocolate chips
- 4 large eggs
- 2 teaspoons pure vanilla extract
- 4 cups French bread with crust, cut into 1-inch cubes
- Whipped cream, for serving

- Preheat oven to 325 degrees F.
- Bring the Beer, cream, and 1/2 cup sugar, to a simmer in a medium saucepan, stirring until the sugar dissolves. Remove from the heat.
- Add 1 cup chocolate chips and whisk until melted and smooth. Set aside to cool.
- Whisk the eggs and vanilla in large bowl to blend. Gradually whisk in the cooled chocolate mixture.
- Add the bread cubes and the remaining chocolate chips to the custard, and toss to coat.
- Transfer to 1 1/2-quart-capacity shallow round, square or oval baking dish that you have greased with butter or oil. The batter will come close to the top of the pan. Sprinkle 2 tablespoons sugar over top.
- Bake until the custard thickens and the center is just set, about 50 to 60 minutes.
- Serve warm, cut a circle using a round biscuit cutter. Garnish with partially whipped whipping cream, lightly sweetened with sugar. Serves four.



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