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Grilled Dark Chocolate Sandwich

Prep Time: 10 mins

Cook Time: 5 mins

Total Time: 15 mins

Ingredients

- * 1/4 cup(s) milk, fat-free evaporated
- * 3 ounce(s) chocolate, bitter or semisweet, finely chopped
- * 1 1/2 tablespoon butter, softened
- * 8 slice(s) bread, whole-wheat
- * 3 tablespoon chocolate chips, semisweet miniature, or bittersweet
- * 2 tablespoon nuts, hazelnuts, toasted, chopped

Preparation

1. Heat evaporated milk just until boiling.
2. Add chocolate, let stand for 1 minute, then whisk until smooth. Let cool slightly.
3. Spread butter on one side of each slice of bread.
4. Divide the chocolate mixture on the unbuttered side of 4 slices, leaving a little border. Press chocolate chips and nuts, if using, into the chocolate. Cover with the remaining slices of bread, buttered-side up, and press lightly.
5. Cook the sandwiches in a large nonstick skillet over medium-high heat for 1 to 2 minutes. Turn over, press with a spatula, and cook until nicely browned and the chocolate is barely melted, 30 seconds to 1 minute. Serve warm.

