

Crème Brulee

Ingredients

¾ C sugar
3 C whipping cream
7 egg yolks, beaten
2 tsp vanilla extract
½ C firmly packed brown sugar (or turbinado sugar)

Directions

Combine sugar and whipping cream in a heavy saucepan, cook over medium heat, stirring constantly, until sugar melts and mixture comes to a simmer (do not boil). Remove from heat.

Combine egg yolks and vanilla in a small bowl. Gradually stir about ¼ of hot whipping cream mixture into yolk mixture. Add to remaining hot whipping cream mixture, stirring constantly.

Pour custard mixture evenly into eight 4 ounce ramekins. Place them into a large roasting pan or two 9 inch pans. Add hot water to pan to depth of 1 inch. Bake (uncovered) at 350 degrees for 35 minutes. Remove ramekins from water. Cool slightly on wire racks. Cover and chill until ready to serve.

Place ramekins on baking sheet. Sprinkle brown sugar evenly over custards. With a culinary torch, broil tops about 5 inches from heat for 3 minutes or until sugar melts. Cool on wire racks to allow sugar to harden. Garnish if desired.

