



Cinnamon Apple Creme Brulee

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| 3 green apples, try to find Granny Smith (peeled, cored, and coarsely chopped) | 1 1/2 cups heavy whipping cream |
| 1/4 cup granulated sugar (for apples) | 1/4 cup water |
| 1 tablespoon ground cinnamon | 1 teaspoon vanilla |
| 6 egg yolks | granulated sugar for topping |
| 1/4 cup granulated sugar (for eggs) | |



Over medium high heat in saucepan, saute apple pieces, sugar , cinnamon, and water until apples are cooked, but not mushy. Set aside. Whisk egg yolks with granulated sugar until well blended. Add vanilla and cream and whisk until well blended.

In small ovenproof bowls, spoon some of the apple mixture in each one and ladle the cream mixture over the apples, making sure to cover the apples. Place filled bowls on cookie sheet and bake in preheated 325 degree oven for 35-45 minutes, or until mixture is set. Allow to cool slightly, then sprinkle with granulated sugar and torch until brown and bubbly. Serve.