

Crème Brûlée



INGREDIENTS:

- 3 c. heavy cream
- 1 tbsp. vanilla
- 6 lg. egg yolks
- $\frac{1}{4}$ c. sugar
- $\frac{1}{2}$ c. brown sugar



INSTRUCTIONS:

1. Preheat oven to 350 degrees F.
2. Separate eggs and save whites for another dish.
3. Heat cream with vanilla (usually best if done in a double boiler). Do not allow to boil. There should be a ring of bubbles around the edge of the pan when ready.
4. Stir the white sugar into the yolks.
5. Stir a small quantity of the hot cream into the eggs, stirring constantly, and then add all the cream while continuing to stir.
6. Strain into an 8 x 8 or 9 x 9 dish. (Individual Ramekins can also be used.)
7. Set the custard dish in another pan and add cool water until it comes halfway up the outside of the custard dish.

8. Bake at 350 degrees F. for 35 minutes.
9. Chill for 3 to 4 hours after cooling.



FINISHING:

10. Place brown sugar in a strainer and press through onto the custard, spreading evenly over the surface.
11. Broil about 4 to 6 inches from the heat source until it begins to glaze, watching carefully that it doesn't catch fire or burn. Chill until a crust is formed. Serve very cold (do not freeze!)