

Crème Brule by American Range

Ingredients:

6 Egg Yolks
6 Tablespoons White Sugar, divided
½ Teaspoon Vanilla Extract
2 ½ Cups Heavy Cream
2 Tablespoons Brown Sugar

Directions:

1. Preheat Oven to 300 degrees F (150 degrees C)
2. Beat **EGG YOLK, 4 TBSP WHITE SUGAR**, and **VANILLA EXTRACT** in a mixing bowl until thick and creamy
3. Pour **HEAVY CREAM** into a saucepan and stir over low heat until it almost comes to boil. Remove the cream from heat immediately. Stir cream into the egg yolk mixture; beat until combined.
4. Pour cream mixture into the top pan of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon, about 3 minutes. Remove mixture from heat immediately and pour into a shallow heatproof dish.
5. Bake in preheated oven for 30 minutes. Remove from oven and cool to room temperature. Refrigerate for at least 1 hour or overnight.
6. Preheat oven to broil
7. In a small bowl combine remaining **2 TBSP WHITE SUGAR** and **BROWN SUGAR**. Sift this mixture evenly over custard. Place dish under broiler until sugar melts, about 2 minutes. Watch carefully so as not to burn.
8. Remove from heat and allow cooling. Refrigerate until custard is set again.