**Crème Brûlée**

Prep

20 Min

Total

7 Hr 0 Min

Servings

4

Julia Child believed that every woman should own a blowtorch.

If you’re lucky enough to have one, it will come in handy for this easy crème Brûlée recipe. And, if not, the broiler is a great stand-in for a handy-dandy blowtorch.

By Betty Crocker Kitchens Updated Jun 12, 2019

Ingredients

6 egg yolks

2 cups whipping cream

1/3 cup granulated sugar

1 teaspoon vanilla

Boiling water

8 teaspoons granulated sugar

Steps

1. Heat oven to 350°F. In 13x9-inch pan, place 4 (6-oz) ceramic ramekins.

In small bowl, slightly beat egg yolks with wire whisk. In large bowl, stir whipping cream, 1/3 cup granulated sugar and the vanilla until well mixed.

Add egg yolks; beat with wire whisk until evenly colored and well blended.

Pour cream mixture evenly into ramekins.

2. Carefully place pan with ramekins in oven. Pour enough boiling water into pan, being careful not to splash water into ramekins, until water covers two-thirds of the height of the ramekins.

3. Bake 30 to 40 minutes or until top is light golden brown and sides are set (centers will be jiggly).

4. Using tongs or grasping tops of ramekins with pot holder, carefully transfer ramekins to cooling rack.

Cool to room temperature, about 2 hours. Cover tightly with plastic wrap; refrigerate until chilled, at least 4 hours but no longer than 48 hours.

5. Uncover ramekins; gently blot any liquid from tops of custards with paper towel.

Sprinkle 2 teaspoons granulated sugar over each chilled custard.

Holding kitchen torch 3 to 4 inches from custard, caramelize sugar on each custard by heating with torch about 2 minutes, moving flame continuously over sugar in circular motion, until sugar is melted and light golden brown. (To caramelize sugar in the broiler, see Broiler Directions below.) Serve immediately, or refrigerate up to 8 hours before serving.

Tips from the Betty Crocker Kitchens

Tip 1

Broiler Directions: If kitchen torch is unavailable, set oven control to broil. Sprinkle 2 teaspoons brown sugar over each chilled custard.

Place ramekins in 15x10x1-inch pan or on cookie sheet with sides.

Broil with tops 4 to 6 inches from heat 5 to 6 minutes or until brown sugar is melted and forms a glaze.

Tip 2

Be sure to use small ceramic ramekins that are heavier than glass custard cups and will stand up to the intense heat of a flame or broiler. Ceramic ramekins can be found in kitchen supply or large retail stores.

Tip 3

Granulated sugar tends to melt best if you use a small kitchen torch while a fine layer of brown sugar melts best under the broiler.

Tip 4

This four-ingredient dessert is a classic (translated as burnt cream, but it really refers to the melted sugar on top) that takes well to other flavors. Scrape fresh vanilla bean paste into the cream for more vanilla flavor. Or include a small pour of rum, brandy, or almond extract with the vanilla—all flavors that partner well with the caramelized sugar.

Nutrition

540 Calories, 44g Total Fat, 7g Protein, 30g Total Carbohydrate, 29g Sugars

<https://www.bettycrocker.com/recipes/creme-brulee/67864cdb-de54-48b0-adca-02b9839ba033>