

SIMPLE CRÈME BRULEE

Crème Brulee is another classic dessert, so when you serve it in the mini ceramic ramekins, it makes it even more special. You will need 12 of the 3 oz. ramekins to make this recipe. Make sure the ramekins are suitable for baking.

Preheat oven to 325-degrees.

Warm together:

1 cup heavy cream

1 cup half and half

2 tbsp. sugar

1 tsp vanilla

Whisk together:

3 egg yolks

1 whole egg

¼ cup sugar

pinch of salt

Some cinnamon sugar or nutmeg is needed for topping or about a cup of fresh sliced strawberries or raspberries, both are optional.

Warm cream, half and half, sugar and vanilla in a saucepan over medium heat just until steam rises. **DO NOT BOIL.**

In a mixing bowl, whisk together the yolks, the whole egg, ¼ cup of the sugar and a pinch of salt.

Combine both mixtures and divide among the 12 ramekins. Arrange the ramekins in a large baking dish filled with a ¼ inch of hot water. Carefully transfer the baking dish to the oven. Bake custards 20-30 minutes or until just set. The centers will jiggle slightly with a touch of the finger. Do not overcook.

Remove ramekins from dish and let cool. Wrap with plastic wrap. Chill until completely cold, or overnight. Remove any moisture from the surface with a paper towel and sprinkle with the cinnamon sugar or nutmeg before serving or you can add some fresh fruit to the top and serve.