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Crème Brulee

7 egg yolks

7 tablespoons sugar

3-1/2 cups heavy cream

1 teaspoon vanilla

extra sugar for sprinkling the tops

Heat cream and vanilla until very hot. Beat eggs with sugar until light and creamy. SLOWLY add hot cream to egg mixture and stir well. Evenly divide mixture into ramekins. Place cups in a 13x9 baking pan filled halfway up with water. Bake at 350 for 45 minutes. Remove from oven and cool, then refrigerate. When serving, I pull them out of the refrigerator about a half-hour before serving, and then immediately before serving, sprinkle about 1/2 teaspoon of sugar on top of each cup and broil until golden brown and crunchy.