



# VANILLA CRÈME BRÛLÉE

*Gorgeous custard with a caramelized sugar-crust top , made with simple 5-ingredients.*

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## INGREDIENTS

*Prep Time: 20 minutes*

*Cook Time: 30-40 minutes*

*Servings: 4*

2 cups heavy cream  
1 vanilla bean, split length-wise  
1 tsp salt  
5 egg yolks  
1/2 cup granulated sugar,  
plus more for topping

## DIRECTIONS

1. In a mixing bowl, stir the vanilla bean, salt, and cream together. Pour mixture into medium saucepan and heat over medium heat. Do not allow it to boil. Allow it to sit for a few minutes. Scoop out vanilla bean, and add in vanilla extract. Stir.

2. In a separate mixing bowl, whisk together the egg yolks and granulated sugar. Whisk until light and smooth (about 3 minutes). Pour about a cup's worth of the cream mixture into the egg mixture to temper the eggs. Mix well. Pour all of the egg mixture into the cream mixture. Stir.

3. Using a 1/2 measuring cup, scoop and pour mixture into four 6-ounce ramekins. Place ramekins onto a tall-rimmed baking sheet. Pour hot water into baking sheet; fill about halfway.

4. Bake for 30-40 minutes. The centers should be barely set. Chill completely in refrigerator for at least 4 hours. (They can last up to a couple days in the refrigerator.)

5. Upon serving, sprinkle each custard with a small spoonful of sugar, creating a thin layer. (We used a burnt-orange sugar blend). Make sure that whatever sugar you use is superfine.

6. Using a kitchen torch, caramelize the sugar until sugar starts to bubble on top of the custard. The sugar should now be a medium-dark brown color. Serve within two hours of caramelizing. Enjoy your French masterpiece!