

# ***National Crème Brûlée Day***

## **Ingredients**

- 6 egg yolks
- 6 tablespoons white sugar, divided
- 1/2 teaspoon vanilla extract
- 2 1/2 cups heavy cream
- 2 tablespoons brown sugar



## **Directions**

1. Preheat oven to 300 degrees F.
2. Beat the egg yolks, 4 tablespoons of the white sugar, and the vanilla extract in a mixing bowl until it's thick and creamy.
3. Pour the cream into a saucepan and stir over low heat until it almost comes to a boil.
4. Remove the cream from heat immediately. Stir cream into the egg yolk mixture and beat it until it's combined.
5. Pour the cream mixture into the top pan of a double boiler. Stir it over simmering water until the mixture lightly coats the back of a spoon (it'll take about 3 minutes). Remove the mixture from the heat immediately and pour into a shallow heat-proof dish.
6. Bake it in the preheated oven for 30 minutes. Remove from the oven and cool it to room temperature. Refrigerate for at least 1 hour or overnight for best results.
7. Preheat oven to broil.
8. In a small bowl combine the remaining 2 tablespoons of white sugar and brown sugar. Sift this mixture evenly over the set custard. Place the dish under the broiler until the sugar melts (it'll take about 2 minutes). Watch carefully!
9. Remove from the heat and allow it to cool. Refrigerate until the custard is set again.
10. Enjoy!