

Bubbie's Space

Crème Brûlée



Ingredients

- 2 cups heavy cream
- 5 large egg yolks
- ½ cup granulated sugar (plus 2–4 Tbsp. for topping)
- 2 tsp. pure vanilla extract
- Pinch of salt

Instructions

1. **Preheat oven** to 325°F (163°C). Place 4 ramekins in a deep baking dish.
2. **Heat cream** in a saucepan over medium heat until just steaming (do not boil). Remove from heat and stir in vanilla.
3. In a bowl, whisk egg yolks, ½ cup sugar, and a pinch of salt until smooth and slightly pale.
4. Slowly whisk the warm cream into the egg mixture.
5. Divide mixture among ramekins. Add hot water to the baking dish until it reaches halfway up the sides of the ramekins.
6. **Bake for** 30–35 minutes, until set but still slightly jiggly in the center. Cool, then refrigerate at least 2 hours (or overnight).

The Finishing Touch

Just before serving, sprinkle 1–2 tsp. of sugar on each custard and caramelize with a kitchen torch until golden and crisp.

Bubbie's Tip:

For the best caramelized crust, use fine granulated sugar and a kitchen torch for that perfect, glassy crunch!