

Clinkerdagger's Burnt Crème

(4 – 6 servings)

Ingredients

- 2 cups heavy cream
- 4 egg yolks
- ½ cup sugar
- 1 tbl vanilla extract

Instructions

- Preheat oven to 350 degrees.
- Heat cream over medium-low heat until bubbles form around the edge of the pan.
- Beat egg yolks and sugar together until thick (about 3 minutes).
- Gradually add cream into beaten egg yolks.
- Add vanilla and stir.
- Place custard in cups and place cups in a water bath.
- Bake until set – about 40 minutes.
- Remove custard cups from water bath and chill in refrigerator.
- Sprinkle each cup with two teaspoons of sugar and place under broiler or use torch to crystalize sugar.
- Chill again before serving.