

Crème Brulee submitted by Lucy Bucklin



CREME BRULEE

(PICTURED ABOVE)

joylyn trickel, san antonio, texas
My favorite dessert is creme brulee, so I quickly learned how to successfully make this on my own. Recently, I was at a party where the guests finished off their own desserts "broiling" the sugar on their portions with a small torch. What a great idea!

4 cups heavy whipping cream

9 egg yolks

3/4 cup sugar

1 teaspoon vanilla extract

Brown sugar

1 In a heavy large saucepan, heat cream to 180° over medium heat, stirring frequently. Meanwhile, in a large bowl, whisk the egg yolks, sugar and vanilla. When the cream reaches 180°, slowly stir into the egg yolk mixture.

2 Pour into eight 6-oz. custard cups; place cups in a baking pan. Add 1 in. of boiling water to pan. Bake, uncovered, at 325° for