
Crème Brûlée

Servings: 5

2 cups heavy cream
2 tablespoons vanilla
3 egg yolks
1/2 cup white sugar

Heat the cream and vanilla to a boil and remove from heat. In a medium bowl, whisk together the egg yolks and sugar. Slowly add the cream to eggs and beat until mixed. Pour into ramekins and place in a large roasting pan.

Pour enough hot water into the pan to come halfway up the sides of the ramekins. Bake just until the crème brûlée is set, but still trembling in the center, approximately 40 to 45 minutes.

Let set in the refrigerator for at least 2 hours. Using a torch, melt the sugar and form a crispy top. Allow the crème brûlée to sit for at least 5 minutes before serving.