



Simple Crème Brûlée Dessert

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 10 mins

Description

This easy crème brûlée recipe is rich and creamy. It should still be jiggle in the center when you remove it from the oven. To serve, use a spoon to crack the crisp sugar topping open to reveal the creamy dessert underneath.

Ingredients

- 1 cup heavy cream - 3 tablespoons white sugar - 3 large egg yolks - ¼ teaspoon vanilla extract - 2 tablespoons white sugar
- divided

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Dotdash Meredith Food Studios Whisk together cream and 3 tablespoons sugar in a microwave-safe bowl until combined. Cook in the microwave until warm
2. 1 to 2 minutes; whisk again to dissolve sugar. Whisk in egg yolks and vanilla until smooth. Dotdash Meredith Food Studios Pour cream mixture into 2 ramekins set in a roasting pan. Pour enough hot water into the pan to reach halfway up the sides of the ramekins. Dotdash Meredith Food Studios Bake in the preheated oven until custard is set but slightly jiggle in the center when shaken
3. about 50 minutes. Remove ramekins from hot water and chill in the refrigerator until cold
4. at least 2 hours. Dotdash Meredith Food Studios Sprinkle 1 tablespoon sugar evenly over the top of each dessert. Use a kitchen torch to melt and lightly toast sugar topping until brown and bubbly
5. about 30 seconds. Let sugar topping cool to harden before serving. Dotdash Meredith Food Studios