

## Wayne's Crème Brûlée

- 2 cups heavy cream
- 5 egg yolks
- ½ cup granulated sugar
- 1 ½ teaspoon vanilla extract

Serves 4

Preheat oven to 300 degrees.

In a medium saucepan, heat the cream and vanilla slowly until it begins to simmer. Remove pan from the heat and let cool for about 10 minutes.

Meanwhile, whisk the egg yolks and sugar together in a bowl until the mixture is pale yellow.

After the cream has cooled slightly, add it slowly into the egg mixture, whisking as you add the cream.

Now pour the combined mixture into 4 custard dishes. (Mine measure just under 5" in diameter and they worked perfectly. Ramekins are too small.) Place the filled custard dishes into a large baking dish. Pour hot water into the large baking dish so that it comes halfway up the sides of the custard dishes.

Bake for about 60 minutes or until custard is firm but still wiggles. Move custard dishes to a towel to cool, then chill for at least one hour.

Before serving, sprinkle a thin, but complete layer of granulated sugar over the top of each custard. Place the dishes back into the large baking pan and fill the pan with enough cold water and ice to come halfway up the custard dishes.

Turn broiler on high. Place pan with the custard dishes under the broiler for 3-5 minutes or until the sugar has melted and creates a golden brown, caramelized crust. (You can use a crème brûlée torch if you prefer, but don't buy one if you don't already have one!)

Garnish if desired and enjoy!

Kathy Howard 2014

