

Caramel Creme Brulee

*Jenna Fleming - Lowville, NY
Taste of Home Grandma's Favorites*

Servings: 14

*4 1/2 cups heavy whipping
cream
1 1/2 cups half and half
15 large egg yolks
1 1/3 cups sugar, divided
3 teaspoons caramel
extract
1/4 teaspoon salt
1/3 cup packed brown
sugar*

Preparation Time: 20 minutes**Bake Time: 40 minutes**

Preheat the oven to 325 degrees.

In a large saucepan, heat the whipping cream and half and half until bubbles form around the sides of the pan. Remove from the heat.

In a bowl, whisk the egg yolks, one cup of sugar, the extract and salt until blended but not foamy. Slowly stir in the hot cream mixture.

Place an ungreased broiler-safe 13x9-inch baking dish in a baking pan large enough to hold it without touching the sides. Pour the egg mixture into the dish. Place the pan on the oven rack. Add very hot water to the pan to within one-inch of the top of the dish.

Bake for 40 to 50 minutes or until the center is just set and the top appears dull. Immediately remove the dish from the water bath to a wire rack. Cool for one hour. Refrigerate until cold.

In a bowl, mix the brown sugar and remaining sugar. To caramelize the topping with a kitchen torch, sprinkle the custard evenly with the sugar mixture. Hold the torch flame about two inches above the custard surface and rotate it slowly until the sugar is evenly caramelized. Serve immediately or refrigerate it up to one hour.

Per Serving (excluding unknown items): 454 Calories; 37g Fat (71.6% calories from fat); 5g Protein; 28g Carbohydrate; 0g Dietary Fiber; 342mg Cholesterol; 87mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Non-Fat Milk; 7 Fat; 1 1/2 Other Carbohydrates.