

## Classic Crème Brûlée

<http://userealbutter.com/2008/02/20/creme-brulee-recipe/>

from *Elegantly Easy Crème Brûlée and Other Custard Desserts* by Debbie Puente

8 egg yolks  
1/3 cup granulated sugar  
2 cups heavy cream  
1 tsp vanilla extract  
1/4 cup sugar (for the tops – I prefer turbinado)

Preheat oven to 300°F. Whisk egg yolks and sugar together in large bowl until sugar is dissolved and mixture is thick and pale yellow. Add cream and vanilla. Strain into a large bowl. Divide mixture into 6 ramekins or custard cups. Place in a water bath and bake until set around the edges, but still loose in the center, about 40 to 50 minutes (I needed 60 minutes). Remove from oven and leave in water bath until cooled. Remove cups from water bath and chill for at least 2 hours or up to 2 days. When ready to serve, sprinkle 2 teaspoons of sugar over each custard. Torch or broil the sugar until caramelized and serve.