

FROM THE KITCHEN OF SILK AND CINNAMON



## Crème brûlée

Ingredients: 1 pint heavy cream, 4 egg yolks, 1/4 cup sugar, 1 tbsp. vanilla extract,  
1 tsp. sugar per cupcake (for caramelized layer)

Directions:

1. Preheat oven to 300 degrees, place metal cupcake liners in cupcake tin.
2. Heat cream in microwave for 3 1/2 minutes, remove any layer that has formed on top.
3. Combine the egg yolks and sugar until the mixture has fluffed in volume.
4. Slowly pour the crème into the egg mixture, constantly mixing so you don't scramble the eggs.
5. Add the vanilla and whisk, allow to sit for 10 minutes so bubbles reduce.
6. Pour mixture evenly into cupcake liners, about 3/4 full. Bake for 40-45 minutes.
7. Prior to serving, sprinkle 1 tsp. sugar on top of each "cupcake".
8. Place in oven on broil for 3-5 minutes, watch closely as it can burn quickly.