



THE J.M. SMUCKER Co

Easy Creamy Crème Brule

Prep Time Cook Time Serves Difficulty

15 mins 35 mins 6 N/A

Ingredients

- 4 eggs, beaten
- 1/3 cup (75 mL) sugar
- 2 tsp (10 mL) vanilla extract
- 1/4 tsp (2 mL) salt
- 1 can (354 mL) **Carnation®** Evaporated Milk, Regular, 2% or Skim
- 2% Evaporated Partly Skimmed Milk
- 3 tbsp (45 mL) sugar, divided

Directions

Step 1:

Preheat oven to 325°F (160°C). Place 6 ramekins (6 oz / 160 mL each) in 2 x 9" (23 cm) square pans.

Step 2:

Beat eggs, sugar and vanilla with a whisk in a medium bowl until light yellow colour and well combined, about 1 minute. Meanwhile, heat evaporated milk in medium saucepan over medium heat until hot but not boiling. Very gradually pour hot milk into egg mixture, mixing constantly so as not to scramble the eggs. Continue until all milk is incorporated. Pour mixture into ramekins. Place ramekins in pans. Carefully pour boiling water into pan, until water reaches 1/3 of the way up the side of the ramekins. Place pans in the oven and bake 30-35 minutes, or until centre is almost set. Remove to wire rack and cool in refrigerator. To serve, sprinkle with sugar and melt with a kitchen torch, or place under the broiler* until sugar is brown, about 30 seconds.

Step 3:

*ensure ramekins are broiler safe if using.

Images

