

# Kahlûa Crème Brulée



No words needed!

Serves 8

1 quart heavy cream

1/2c Kahlûa

1/2c sugar

8 large egg yolks

1 large whole egg

1/4c raw sugar

2 quarts hot water

Preheat oven to 350.

Place cream and Kahlûa in large saucepan and bring to a boil. Remove from heat, cover and allow to sit for 15 minutes.

In medium bowl, whisk together 1/2c sugar, egg yolks and egg until well blended and it starts to lighten in color ~ approximately 5 minutes. Add the cream, a little at a time, to egg mixture stirring constantly.

Pour liquid into 8 ~ 8oz ramekins. Place ramekins into large cake pan or roasting pan. Pour enough hot water into pan to come up halfway up the sides of the ramekins. Bake until just set but still trembling in the center, approximately 40~45 minutes. Remove ramekins from roasting pan, allow to cool and refrigerate at least 2 hours and up to 3 days.

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