

Maple Crème Brulée



No words needed!

Serves 8

1 quart heavy cream

10 large egg yolks

1/2c pure maple syrup

1/4c raw sugar

1/2c sugar

2 quarts hot water

Preheat oven to 350.

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

In medium bowl, whisk together sugar, egg yolks and egg until well blended and it starts to lighten in color ~ approximately 5 minutes. Add the cream mixture, 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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