**Crème Brulee**

**Ingredients:**

1 qt. heavy cream

½ cup sugar

2 tsp. vanilla extract

6 egg yolks

½ cup sugar

**INSTRUCTIONS**

1. Preheat oven to 350º.
2. In a small sauce pan mix together the heavy cream, the 1st ½ cup of sugar, and the vanilla.
3. Bring this mixture to a simmer. Remove from heat and let sit for 2-3 minutes.
4. In a medium bowl, whisk together the egg yolks and 2nd ½ cup of sugar.
5. Once the cream has had time to sit, pour it into the egg yolk mixture while whisking quickly.
6. Pour this mixture into small foil cups, making sure to not fill them more than ¾ of the way.
7. Put these cups into a 2” hotel pan. Quickly torch the top of them to pop all of the bubbles.
8. Carefully pour water into the pan to cover the cups as high as they are filled with the custard.
9. Carefully put the pan in the oven and cook for 45-50 minutes, or until they do not jiggle in the middle when you shake them.
10. Remove from water bath and put on a ½ sheet tray until tomorrow.