



Crème Caramel

Ingredients

- 2/3 cup sugar
- 1/3 cup water
- 4 eggs
- 1 egg yolk
- 1/2 cup sugar
- 1 t vanilla extract
- 2 cups milk
- ½ cup heavy cream

Directions

- Preheat oven to 350 degrees F.
- In a small nonstick skillet, stir together sugar and water over medium heat until completely melted and caramel-colored, about 6 minutes, stirring occasionally.
- Immediately pour melted sugar into a 2-quart baking dish, coating bottom of plate.
- Warm milk, cream and sugar together until hot, not boiling
- Combine egg yolk, eggs, and vanilla in large bowl
- Gently whisk 2 T of hot milk into the egg mixture to temper the eggs, then slowly add the rest
- Pour mixture through a strainer directly into over caramelized mixture.
- Place dish inside a sheet pan
- Pour hot water around custard dish to come halfway up the sides
- Bake 40 minutes, or until a knife inserted into center comes out clean.
- Let cool 20 minutes then cover and chill 1 hour, or until ready to serve.
- Right before serving, invert custard onto a serving plate so caramel sauce doesn't run off plate