

## **BURNT CRÈME**

**1 pint whipping cream**  
**4 egg yolks**  
**½ cup granulated sugar**  
**1 tbsp vanilla extract**  
**Granulated sugar for topping**

**Preheat oven to 350. Heat cream over low heat until bubbles form around edge of pan. Beat egg yolks and sugar together until thick – about 3 minutes. Gradually beat cream into egg yolks. Stir in vanilla and pour into six (6 oz) custard cups.**

**Place custard cups in baking pan that has about ½ inch of water in the bottom. Bake until set, about 45 minutes. Remove custard cups from water and refrigerate until chilled. Sprinkle each custard with about 2 tsps granulated sugar. Place on top rack under broiler and cook until topping is medium brown. Chill before serving. Makes 6 servings.**