

Crème Brulee
Maple Cappuccino



We've updated and streamlined this traditional baked custard with our Maple Cappuccino sauce. It's made with heavy cream to accentuate richness, but you can lighten it up with half and half or even milk. Be sure to serve "burnt crème" within 15 minutes of broiling the Maple Cappuccino sauce or the sugar will begin to weep.

ingredients

4 Cups	Heavy cream
10	Large Egg yolks
1/2 Cup	Granulated sugar
1 Tsp	Pure vanilla extract
8 Tbsp	Maple Cappuccino Sauce

instructions

1. Preheat oven to 300 °F.
2. Place the 10 egg yolks in a bowl. Add the sugar and lightly beat with a fork. Be careful not to over beat or create excess air bubbles.
3. Add the cream and vanilla and mix lightly.
4. Using a fine mesh strainer pour the mixture into custard cups. Put the cups in an oven proof baking pan. Place the pan in the oven.
5. Pour in enough hot water to cover 2/3 of each baking dish. Tightly cover the pan with foil. Allow to cook for 1 1/2 - 2 hours or until a knife comes out clean.
6. Remove from oven and water bath and allow to cool. Cover and refrigerate several hours.
7. Preheat boiler. Remove the custards from the fridge. Heat the Maple Cappuccino sauce until soft. Spoon approximately 1 Tbsp of sauce on top of each dish.
8. Place the custards under the broiler until the maple Cappuccino sauce bubbles.
9. Allow to bubble but not burn for approximately 1 minute. Remove from the oven and let stand until the top hardens.

Serve immediately. Serves 8 - 10.