



Crème Caramel

A silky, custard-based dessert topped with a layer of soft, golden caramel



Velvety custard with a melt-in-your-mouth caramel crown



Ingredients

- 🍬 1 cup sugar (½ for caramel, ½ for custard)
- 🥚 4 large eggs
- 🥛 2 cups whole milk
- 🌸 1 tsp vanilla extract



Instructions

1. 🍲 **Caramel:** Melt ½ cup sugar in a pan until golden. Quickly pour into ramekins and swirl to coat.
2. 🥄 **Custard:** Whisk eggs, milk, vanilla, and remaining sugar until smooth.
3. 🥣 **Combine:** Pour custard over caramel in ramekins.

4. 🔥 **Bake:** Place ramekins in a water bath and bake at 350°F (175°C) for 40–45 minutes.
5. ❄️ **Chill:** Cool, then refrigerate for at least 1 hour.
6. 🍴 **Serve:** Run a knife around the edge and invert onto a plate to reveal the caramel top.

💡 *Tip: Use warm water in the baking dish to ensure even cooking and a smooth texture.*