

Slow-Cooker Crème Brûlée

4 comments

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PUDDINGS, CUSTARDS, GELATINS

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 4

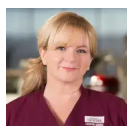
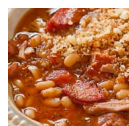
TIME 2 to 3 hours on low

SLOW COOKER SIZE 5 to 7 quarts



WHY THIS RECIPE WORKS

To build our simple slow-cooker crème brûlée, we simply whisked a good amount of cream and egg yolks together with some sugar and vanilla extract. These custards cooked to creamy perfection thanks to the gentle heat of the slow cooker. Cooking the custards on low until the centers were just barely set and then chilling them also ensured a smooth, rich texture. Turbinado sugar, sprinkled over the top and caramelized with a kitchen torch, gave our crème brûlée a picture-perfect crust. [Read Less](#)



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Slow-Cooker Cassoulet

GATHER YOUR INGREDIENTS

- ☐ **2** cups heavy cream
 - ☐ **5** large egg yolks
 - ☐ $\frac{1}{3}$ cup ($2\frac{1}{3}$ ounces) granulated sugar
 - ☐ **1** teaspoon vanilla extract
 - ☐ **Pinch** salt
 - ☐ **4** teaspoons Demerara or turbinado sugar
-

View Nutritional Information 

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker and four 6-ounce round ramekins for this recipe. Check the temperature of the custards after 2 hours of cooking and continue to monitor until they register 185 degrees. We prefer turbinado or Demerara sugar for the sugar crust, regular granulated sugar will work.

1

INSTRUCTIONS

1. Whisk cream, egg yolks, granulated sugar, vanilla, and salt in bowl until sugar has dissolved. Strain custard through fine-mesh strainer into 4-cup liquid measuring cup. Divide custard evenly among four 6-ounce ramekins. Fill slow cooker with $\frac{1}{2}$ inch water (about 2 cups) and set ramekins in slow cooker. Cover and cook until centers are just barely set and register 185 degrees, 2 to 3 hours on low.

2

Using tongs and sturdy spatula, transfer ramekins to wire rack and let cool to room temperature, about 2 hours. Cover with plastic wrap and refrigerate until well chilled, at least 4 hours or up to 2 days.

3

To serve, gently blot away condensation using paper towels. Sprinkle each ramekin with 1 teaspoon turbinado sugar. Tilt and tap each ramekin to distribute sugar evenly, then dump out excess sugar and wipe rims of ramekins clean. Ignite torch and caramelize sugar. Refrigerate ramekins, uncovered, to re chill custard before serving, 30 to 45 minutes.

Caramelizing Crème Brûlée 

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MY RATING



