1. Recipe: array(1)
   1. 0: {}
      1. **aggregateLikes**: 42
      2. **analyzedInstructions**: Array(1)
         1. 0:
            1. Name: “”
            2. Steps: Array()

0:

**equipment**: Array(1)

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**ingredients**: []

**number**: 1

**step**: "Oven: 325F"

* + 1. **cheap**: false
    2. **creditsText**: "Foodista.com – The Cooking Encyclopedia Everyone Can Edit"
    3. **cuisines**: []
    4. **dairyFree**: false
    5. **diets**: (2) ['gluten free', 'lacto ovo vegetarian']
    6. **dishTypes**: []
    7. **extendedIngredients**: (4) [{…}, {…}, {…}, {…}]
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          4. **id**: 1053
          5. **image**: "fluid-cream.jpg"
          6. **measures**: {us: {…}, metric: {…}}
          7. **meta**: []
          8. **name**: "cream"
          9. **nameClean**: "cream"
          10. **original**: "2 cups cream"
          11. **originalName**: "cream"
          12. **unit**: "cups"
    8. **gaps**: "no"
    9. **glutenFree**: true
    10. **healthScore**: 19
    11. **id**: 641727
    12. **image**: "https://spoonacular.com/recipeImages/641727-556x370.jpg"
    13. **imageType**: "jpg"
    14. **instructions**: "Oven: 325F\nPlace six ramekins in a water bath. Whisk eggs and sugar until pale, then slowly pour the hot cream into the yolks, whisking thoroughly. Pour custards into ramekins and bake ~35 min. until set. Chill at least 3 hours before serving.\nTo serve, sprinkle ~2 tsp sugar evenly over each custard and heat with a kitchen torch until a burnt crust forms atop each custard."
    15. **license**: "CC BY 3.0"
    16. **lowFodmap**: false
    17. **occasions**: []
    18. **originalId**: null
    19. **pricePerServing**: 436.17
    20. **readyInMinutes**: 45
    21. **servings**: 1
    22. **sourceName**: "Foodista"
    23. **sourceUrl**: "https://www.foodista.com/recipe/T6DWSM6W/dulce-de-leche-creme-brulee"
    24. **spoonacularScore**: 83
    25. **spoonacularSourceUrl**: "https://spoonacular.com/dulce-de-leche-crme-brle-641727"
    26. **summary**: "Dulce De Leche Crème Brûlée is a <b>gluten free and lacto ovo vegetarian</b> recipe with 1 servings. For <b>$4.36 per serving</b>, this recipe <b>covers 29%</b> of your daily requirements of vitamins and minerals. One serving contains <b>2303 calories</b>, <b>23g of protein</b>, and <b>199g of fat</b>. From preparation to the plate, this recipe takes roughly <b>roughly 45 minutes</b>. This recipe is liked by 42 foodies and cooks. If you have cream, egg yolks, sugar, and a few other ingredients on hand, you can make it. It is brought to you by Foodista. Overall, this recipe earns an <b>excellent spoonacular score of 83%</b>. Similar recipes include <a href=\"https://spoonacular.com/recipes/alfajores-dulce-de-leche-sandwich-crme-cookies-170895\">Alfajores (Dulce de Leche Sandwich Crème Cookies)</a>, <a href=\"https://spoonacular.com/recipes/russian-dulce-de-leche-waffle-cake-and-instant-pot-dulce-de-leche-1062236\">Russian Dulce De Leche Waffle Cake and Instant Pot Dulce De Leche</a>, and <a href=\"https://spoonacular.com/recipes/dulce-de-leche-milkshake-malteada-de-arequipe-o-dulce-de-leche-226960\">Dulce de Leche Milkshake (Malteada de Arequipe o Dulce de Leche)</a>."
    27. **sustainable**: false
    28. **title**: "Dulce De Leche Crème Brûlée"
    29. **vegan**: false
    30. **vegetarian**: true
    31. **veryHealthy**: false
    32. **veryPopular**: false
    33. **weightWatcherSmartPoints**: 111