

100% EMPLOYEE OWNED



QUICK & EASY  
**Crème Brûlée**



Classic French dessert made simple.

Ⓢ NET WT 18 OZ (1 LB 2 OZ) 510g

# Crème Brûlée

EACH BATCH MAKES 6 TO 8 SERVINGS; BAG CONTAINS 4 BATCHES.

Our easy crème brûlée is elegant enough for the fanciest dinner party but quick enough for a weeknight get-together.

We don't recommend using the oven broiler to melt the sugar on the custard, so if you don't have a torch, follow the directions for caramelizing the sugar separately. It makes a delightfully crunchy brûlée topping!

- 1½ cups (340g) milk
- 2 cups (454g) heavy cream
- ⅓ cup (120g) Quick & Easy Crème Brûlée Mix
- 1 teaspoon King Arthur Pure Vanilla Extract, optional
- granulated sugar, for sprinkling

## DIRECTIONS

In a medium saucepan, combine the milk and cream. Heat over medium until small bubbles appear around edge of pot. Remove from heat and thoroughly whisk in mix. Cook over high heat until boiling, stirring constantly. Remove from heat and whisk in vanilla. Divide into 6 to 8 ramekins, depending on the size, and refrigerate until set, at least 4 hours.

Sprinkle about 1½ teaspoons sugar over each custard and lightly toast with kitchen torch until caramelized.

No torch? Caramelize the sugar separately by placing on a parchment-lined baking sheet and spreading into a rough 5" x 7" rectangle. Broil for 3 to 5 minutes until melted and lightly browned. Let cool, then crush and sprinkle over each ramekin before serving.

## BEST IF USED BY:

## Nutrition Facts

About 22 servings per container  
**Serving size 2 tbsps (23g)**

**Amount per serving**  
**Calories 90**

	% Daily Value*
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 35mg	<b>2%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 0g	0%
Total Sugars 20g	
Includes 20g Added Sugars	<b>40%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** SUGAR, MODIFIED FOOD STARCH, NATURAL FLAVOR, GELLING AGENT (CARRAGEENAN, SODIUM DIPHOSPHATE, SODIUM PHOSPHATE), BETA CAROTENE (COLOR), SALT.

**CONTAINS:** WHEAT.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

Store cool and dry.



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