

## RECIPE

# Creme Caramel



Ready in **1 ½ hours minutes**

1. With a knife loosen custard from ramekins and invert onto dessert dishes, letting syrup run down the sides.

## Ingredients

- 1 ½ cups (375ml) sugar
- 6 eggs
- 3 cups (750 ml) milk
- 1 tsp (5 ml) vanilla

## Preparation

2. **Preheat oven to 300 °F. Butter 5 or more ramekins.**
3. In a skillet over medium heat melt 1 cup of the sugar, stirring until it is light brown syrup. You may want to occasionally brush the side of the pan to keep the sugar from crystalizing.
4. **Pour syrup into buttered ramekins. Place cups in shallow baking pan (9X13 pan?) for easy handling.**
5. Boil water. In a kettle, about 2 Litres worth.
6. **In a large bowl with mixer at low speed, beat eggs, salt and ½ cup sugar until lemon coloured. Gradually beat in milk and vanilla extract. The idea is NOT to have any bubbles ...**
7. Pour mixture into ramikans; trying not have any bubbles.
8. Pour boiling water into the 9X13 pan to within 25 cm of the top of ramekin. Try between ½- ¾ to top of ramekin.
9. Bake 1 hour or until knife inserted in centre comes out clean. Cool on wire rack; refrigerate.

10. With a knife loosen custard from ramekins and invert onto dessert dishes, letting syrup run down the sides.