

# Eggnog Crème Brulee

**Yield:** 6-8 servings

## Ingredients

### Eggnog crème brulee:

2 cups heavy cream

4 oz sugar

1 cinnamon stick

1 tsp fresh grated nutmeg

5 oz egg yolks (about 8-10 eggs)

Raw sugar



## Directions

### Eggnog crème brulee:

Preheat the oven to 275°F. In a saucepan, heat the heavy cream, sugar, cinnamon stick, and nutmeg over medium heat. Stir until the sugar is dissolved. Let the mixture come to a boil. Remove from the heat and let sit for about 20 minutes until cool. Remove the cinnamon stick. Whisk the egg yolks in a mixing bowl until pale in color. Whisk in the cream mixture. Pour the mixture evenly into ramekins (the amount in each will vary depending on the size of your ramekins). Place the ramekins in a baking dish. Pour hot water into the dish so that it comes half way up the sides of the ramekins. Bake for about 45 minutes until the custard has set. Let the crème brulee cool. Refrigerate overnight.

### To serve:

Sprinkle raw sugar onto each crème brulee to cover the entire top in an even layer. Shake off any excess. Use a small kitchen torch to caramelize the sugar. Getting the perfect angle and motion may take some practice. Let the crème brulee sit for a few minutes so that the sugar can harden. Serve each crème brulee with fresh berries or whipped cream on top.