Creme Brulee

Serves 5 (1/2 cup servings)

2 cups heavy or light cream, or half-and-half

1 teaspoon vanilla extract

Pinch of salt

5 egg yolks

½ cup sugar, more for topping

Directions

Heat oven to 325 degrees. In a saucepan, combine cream, and salt and heat just until steaming. Turn off the heat and add the vanilla.

In a bowl, beat yolks and sugar together until light using an electric mixer. Stir about a quarter of the cream into this mixture and mix well. Then, pour in the remaining cream mixture, and mix well again.

Pour into five 6-ounce ramekins and place ramekins in a baking dish; fill dish with boiling water halfway up the sides of the dishes. Bake for 30 minutes, or until centers are barely set. Cool completely. Refrigerate for several hours and up to a couple of days.

When ready to serve, top each custard with about a teaspoon of sugar in a thin layer. Place ramekins in a broiler 2 to 3 inches from heat source. Turn on broiler. Cook until sugar melts and browns or even blackens a bit, about 5 minutes. Serve within two hours.