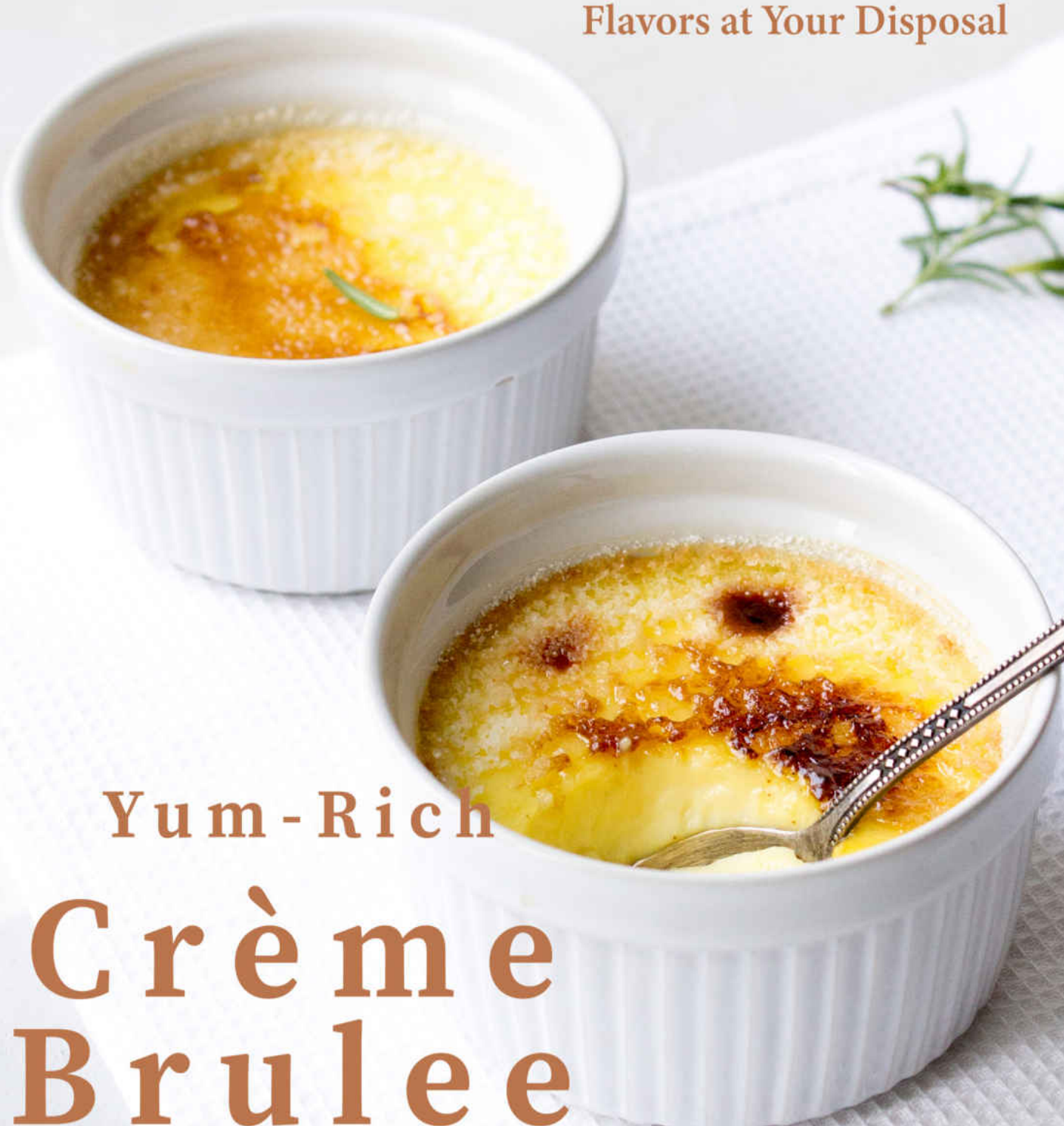


by April Blomgren

Indulge in Creamy  
Lushness with Many  
Flavors at Your Disposal



Yum - Rich  
**Crème  
Brûlée**  
Recipes

# Yum-Rich Crème Brulee Recipes

Indulge in Creamy Lushness with Many Flavors at Your  
Disposal

BY

April Blomgren



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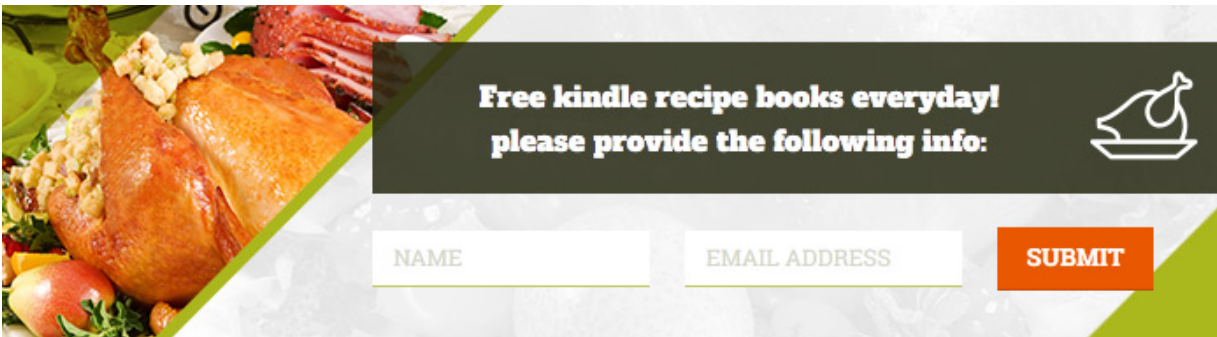
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# Introduction



Undoubtedly, you know you are in for a treat when crème Brulee is on the table.

The simple, creamy, and sweet dessert originates from France, but every restaurant makes sure to include it on the dessert menu for its heavenly taste and flavor.

It is one of my favorite desserts, and to think that it is easy to make, it gives us reasons to enjoy it in different shades.

This cookbook expresses our love for crème Brulee as it shares thirty exciting ways to make the dessert. You don't need to always stick to the standard sweetened cream and sugar topping; you can add other elements for improved tastes and textures.



I share the thirty ways in the most straightforward way possible and hope that you will enjoy every recipe offered.

Welcome to my Yum-Rich Crème Brulee Cookbook.

# 1. Easy Crème Brulee



If you've ever fancied crème Brulee, here is your easy way out to make yours. This recipe is your gateway to preparing any crème Brulee; hence, the base for all the recipes we will prepare in this cookbook.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 5 egg yolks
- 2 cups heavy cream
- ½ cup white sugar

- 1 tbsp vanilla extract
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Whisk egg yolks, heavy cream, sugar, and vanilla in a bowl until smooth and sugar dissolves.
3. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
4. Bake for 45 minutes to 1 hour or until the center sets.
5. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
6. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
7. Serve immediately.

## 2. Vanilla Bean Crème Brulee



This one is a step up from recipe one, using vanilla beans instead of vanilla extract. Enjoy the slight infusion.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 5 egg yolks
- 2 cups heavy cream
- ½ cup white sugar
- 1 vanilla bean, bean paste extracted

- 1/8 tsp salt
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Whisk egg yolks, heavy cream, sugar, vanilla, and salt in a bowl until smooth and sugar and salt dissolve.
3. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
4. Bake for 45 minutes to 1 hour or until the center sets.
5. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
6. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
7. Serve immediately.

### 3. Salted Caramel Crème Brulee



You'll guess that the sugar aroma in this tasty dessert will be much, but the caramel infusion makes the sugar crust shine better.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 5 egg yolks
- 2 cups heavy cream
- ½ cup white sugar
- 3 tsp caramel extract

- 1/8 tsp salt
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Whisk egg yolks, heavy cream, sugar, caramel, and salt in a bowl until smooth and sugar and salt dissolve.
3. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
4. Bake for 45 minutes to 1 hour or until the center sets.
5. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
6. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
7. Serve immediately.

## 4. Rhubarb Crème Brulee



The decadent layer of rhubarb and custard is what you need for a unique splurge.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour 10 mins

**Chill Time:** 6 hours to overnight

**Ingredients:**

**Rhubarb:**

- 2 cups chopped rhubarb
- 3 tbsp light brown sugar
- 1/3 cup white sugar



- 2 tbsp water

**Custard:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tbsp vanilla extract
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.

**Rhubarb:**

2. Combine all rhubarb ingredients in a pot and cook over medium heat with occasional stirring for 10 minutes or until rhubarb softens and sauce thickens. Take off heat and let cool.

**Custard:**

3. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off.

4. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolve. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling. Once smooth, strain custard through a fine sieve into a bowl; stir in vanilla.

5. Divide rhubarb between 7-oz size ramekins, half-way up, and top with custard. Set ramekins on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.

6. Then, bake for 45 minutes to 1 hour or until the center sets.

7. Carefully remove tray, transfer ramekins to a wire rack and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.

8. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.

9. Lastly, serve immediately.

## 5. Chocolate Crème Brulee



Chocolate makes any desserts a smile, and crème Brulee is no exception. You will love this choco -coffee blend.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 8 oz bittersweet chocolate, chopped
- 5 egg yolks
- ½ cup white sugar

- 3 tsp vanilla extract
- ¼ cup coffee liqueur
- 1 tsp instant espresso granules
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Then, turn heat off and stir in chocolate until melted.
3. In a bowl, whisk egg yolks and sugar until smooth and sugar dissolve. Gradually, mix in chocolate mixture while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla, coffee liqueur, and instant espresso granules.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 6. Baileys Crème Brulee



A shot of Baileys adds a worth of tasty difference to crème Brulee. If you like to introduce alcohol to desserts, you should make this one.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 oz Bailey's
- 5 egg yolks
- ½ cup white sugar
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream and Bailey's in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in Bailey's mixture while beating fast to prevent the eggs from scrambling.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 7. Orange Crème Brulee



Orange scents are one of the most loved in desserts, which sit well in this crème Brulee version. Grab a seat and dig in heartily.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

### **Ingredients:**

- 2 cups heavy cream
- 2 tsp fresh orange zest
- 5 egg yolks
- ½ cup white sugar
- 1 tsp vanilla extract
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream and orange zest in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolve. Gradually, mix in orange cream mixture while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve into a bowl and stir in vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Lastly, serve immediately.



## 8. Cappuccino Crème Brulee



Who doesn't love a good cappuccino splurge? You can enjoy this treat for a dessert that combines both worlds of sweetness – cappuccino and crème Brulee.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tsp vanilla extract

- 1 tsp instant espresso granules
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolve. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla and instant espresso granules.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Lastly, serve immediately.

## 9. Coffee-Caramel Crème Brulee



You know the sound of caramel with coffee is a treat all by itself. Then, blending with creamy custard makes it a heavenly indulgence.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar

- 3 tsp caramel extract
- ¼ cup coffee liqueur
- 1 tsp instant espresso granules
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling. Strain mixture through a fine sieve into a bowl and mix in caramel, coffee, and instant espresso granules.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 10. Lavender Crème Brulee



You probably wouldn't think lavender will work excellently with custard, but you should give this crème Brulee a shot – you can thank me later.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- ½ tsp edible lavender extract

- 1 vanilla bean, paste extracted
- ½ cup light brown sugar or more as needed
- Edible lavender flowers for garnish

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve and mix lavender extract and vanilla paste.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Garnish with lavender flowers and serve immediately.

## 11. Peppermint Crème Brulee



It is a little something for Christmas or when you want a refreshing kick.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- A pinch of salt

- ½ tsp peppermint extract
- 1 tsp vanilla extract
- ½ cup light brown sugar or more as needed
- 5 peppermint candy canes, crushed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks, sugar and salt until smooth and sugar and salt dissolve - strain mixture through a fine sieve and mix peppermint and vanilla extracts.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Lastly, garnish with crushed peppermint canes and serve immediately.



## 12. Easy Raspberry Crème Brulee



Raspberries are pretty on any desserts, and this crème Brulee cup confirms the truth.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 5 egg yolks
- 2 cups heavy cream
- ½ cup white sugar
- 1 tsp raspberry extract

- 1 tbsp vanilla extract
- ½ cup light brown sugar or more as needed
- Fresh or frozen raspberries for garnish

**Instructions:**

1. Preheat oven to 300 F.
2. Whisk egg yolks, heavy cream, sugar, raspberry extract, and vanilla extract in a bowl until smooth and sugar dissolves.
3. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
4. Bake for 45 minutes to 1 hour or until the center sets.
5. Carefully remove tray, transfer ramekins to a wire rack and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
6. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
7. Garnish with raspberries and serve immediately.

## 13. Keto Crème Brulee



Being on the keto diet doesn't actually mean you should not have a good treat. Crème Brulee is an excellent one to have with a little sugar tweak.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup swerve sugar
- 1 tsp vanilla extract
- ½ cup light swerve brown sugar or more as needed
- Fresh mixed berries for garnish

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. In a bowl, whisk egg yolks, and swerve sugar until smooth and sugar dissolves. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve. Then, mix in vanilla extract.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle swerve brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Garnish with berries and serve immediately.

## 14. Pumpkin Crème Brulee



This crème Brulee version is a fusion between pumpkin cake and sweetened custard. You will love the unique flavor and creaminess.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 3 tbsp pumpkin puree
- 5 egg yolks
- ½ cup white sugar

- ¼ tsp cloves powder
- ½ tsp cinnamon powder
- ¼ tsp nutmeg powder
- 1 tsp vanilla extract
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Mix heavy cream and pumpkin puree in a medium pot until smooth and heat over low heat until starting to simmer. Turn heat off and set aside.
3. In a bowl, whisk egg yolks, sugar, cloves, cinnamon, and nutmeg until smooth and sugar dissolves. Gradually, mix in pumpkin cream mixture while beating fast to prevent the eggs from scrambling. Strain mixture through a fine sieve into a bowl and stir in vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 15. Lemon Crème Brulee



You need the zingy kick in this crème Brulee to wake you up. It makes a fantastic brunch dessert to keep you awake through the day.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 2 tsp fresh lemon zest
- 5 egg yolks
- ½ cup white sugar
- 1 tsp fresh lemon juice
- 1 tsp vanilla extract

- ½ cup light brown sugar or more as needed
- Lemon wedges for garnish

**Instructions:**

1. First, preheat oven to 300 F.
2. Second, heat heavy cream and lemon zest in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, in a bowl, whisk egg yolks, and sugar until smooth and sugar dissolves. Gradually, mix in orange cream mixture while beating fast to prevent the eggs from scrambling – strain mixture through a fine sieve into a bowl and stir in lemon juice and vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Lastly, garnish with lemon wedges and serve immediately.



## 16. Canadian Crème Brulee



Maple syrup makes crème Brulee Canadian, which in this case, we use maple sugar. It sits on a super creamy custard for a delicious warm or cold dessert.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 5 egg yolks
- 2 cups heavy cream
- ½ cup white sugar

- 1 tbsp vanilla extract
- ½ cup fine maple sugar

**Instructions:**

1. Preheat oven to 300 F.
2. Whisk egg yolks, heavy cream, sugar, and vanilla in a bowl until smooth and sugar dissolves.
3. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
4. Bake for 45 minutes to 1 hour or until the center sets.
5. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
6. When ready to serve, remove ramekins, sprinkle maple sugar on top, and use a blow torch to melt sugar until just bubbling.
7. Serve immediately.

## 17. Earl Grey Crème Brulee



Earl Grey tea can make delectable desserts, and in this crème Brulee cup, you are sure to impress your guests.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 4 Earl Grey tea bags
- 5 egg yolks
- ½ cup white sugar

- 1 vanilla bean, split and bean paste extracted
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream and tea bags in a medium pot over low heat until starting to simmer. Turn heat off and set aside to allow tea bags to steep for 10 minutes.
3. Meanwhile, in a bowl, whisk egg yolks, and sugar until smooth and sugar dissolves. Discard tea bags and gradually mix cream mixture into egg yolks mix while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve into a bowl and stir in vanilla paste.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 18. Instant Pot Crème Brulee



The quickness of Instant Pot can make your crème Brulee in the fastest way possible.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 10 mins + 10 NPR

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tsp vanilla extract

- ½ cup light brown sugar or more as needed

**Instructions:**

1. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
2. Next, in a bowl, whisk egg yolks, and sugar until smooth and sugar dissolves. Gradually, mix cream mixture into egg yolks mix while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve into a bowl and stir in vanilla extract.
3. Divide mixture between 7-oz size ramekins and cover each cup with foil.
4. Next, pour 2 cups of water in inner pot, fit in a trivet, and place ramekins on top. You can arrange half of ramekins closely to each other and sit the others on the rims of the ones in the pot.
5. Lock lid in place; select Manual mode on High and set time to 10 minutes.
6. After cooking, perform natural pressure release for 10 minutes, and then a quick pressure release to let out the remaining steam.
7. Then, unlock lid, carefully remove ramekins, and take off foil.
8. Allow cooling for 10 minutes and then chill dessert further for 6 hours or overnight.
9. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
10. Serve immediately.

## 19. French Crème Brulee



Crème Brulee originates from France, and since the French are stylish and particular about presentation, we see it play out in this recipe in what will rather be an easy crème Brulee – the extra touch makes a world of difference, however.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight + 10 mins

**Ingredients:**

- 2 cups heavy cream

- 5 egg yolks
- ½ cup + ½ cup white sugar or to taste
- 1 tbsp vanilla extract

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, meanwhile, in a bowl, whisk egg yolks and ½ cup of sugar until smooth and sugar dissolves. Gradually, mix cream mixture into egg yolks mix while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve into a bowl and stir in vanilla extract.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins and use a paper towel to gently tap off any moisture formed on top of the custard to help create a crunchy topping.
8. Then, sprinkle remaining sugar on top and use a blow torch to melt sugar until just bubbling.
9. Chill desserts for 10 more minutes to re-firm custard from the sugar-melting process.
10. Serve after.



## 20. Cinnamon Crème Brulee



You get North African vibes from this dessert only by introducing cinnamon to the custard – the distinct flavor of cinnamon shines through.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tbsp vanilla extract

- 1 tsp cinnamon powder
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, meanwhile, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix cream mixture into egg yolks mix while beating fast to prevent the eggs from scrambling. Strain mixture through a fine sieve into a bowl and stir in vanilla extract and cinnamon powder.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 21. Coconut Crème Brulee



The aroma of coconut cream is unique and pops in this crème Brulee version. Enjoy the difference and splurge!

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups coconut cream
- 5 egg yolks
- ½ cup white sugar
- 1 tbsp vanilla extract

- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat coconut cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. Next, meanwhile, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix cream mixture into egg yolks mix while beating fast to prevent the eggs from scrambling - strain mixture through a fine sieve into a bowl and stir in vanilla extract.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Then, bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 22. Amarula and Chocolate Crème Brulee



What a fantastic combo! The aroma is on another level, which is right for a mature pampering treat.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

### **Ingredients:**

- 2 cups heavy cream
- 8 oz dark chocolate, chopped
- 5 egg yolks
- ½ cup white sugar

- 1 tsp vanilla extract
- ¼ cup Amaranth
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Then, turn heat off and stir in chocolate until melted.
3. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in chocolate mixture while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla and Amaranth.
4. Divide mixture between 7-oz size ramekins, and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Lastly, serve immediately.

## 23. Date and Coconut Crème Brulee



It is an excellent Mediterranean dessert at your disposal. Enjoy it as you like and look out for the date bottom.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 1 cup date puree, smooth
- 2 cups coconut cream
- 5 egg yolks
- ½ cup white sugar

- 1 vanilla bean, paste extracted
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Divide date puree in bottom of 4 (7-oz) size ramekins and chill in refrigerator while you make custard.
3. Heat coconut cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
4. Next, meanwhile, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix cream mixture into egg yolks mix while beating fast to prevent the eggs from scrambling. Strain mixture through a fine sieve into a bowl and stir in vanilla paste.
5. Divide mixture into ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up and carefully place tray in oven.
6. Bake for 45 minutes to 1 hour or until the center sets.
7. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
8. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
9. Lastly, serve immediately.



## 24. Apple Crème Brulee



Apples for desserts is always a good idea; enjoy this creamy-buttery treat with the family!

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 1/3 cup apple butter
- 5 egg yolks
- ½ cup white sugar
- 1 tsp vanilla extract

- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. In a bowl, whisk apple butter, egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in cream mixture while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 25. Peach Crème Brulee



A fruity touch in crème Brulee always adds a remarkable difference; peaches serve right in this case.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour 10 mins

**Chill Time:** 6 hours to overnight

**Ingredients:**

**Peach Compote:**

- 2 cups chopped peaches
- 3 tbsp white sugar

- 3 tbsp water
- ½ tsp cardamom powder

### **Custard:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tbsp vanilla extract
- ½ cup light brown sugar or more as needed

### **Instructions:**

1. Preheat oven to 300 F.

Peach Compote:

2. Combine all peach compote ingredients in a pot and cook over medium heat with occasional stirring for 10 minutes or until peaches soften and sauce thickens. Take off heat and let cool.

Custard:

3. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off.

4. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling. Once smooth, strain custard through a fine sieve into a bowl; stir in vanilla.

5. Divide peach compote between 7-oz size ramekins, half-way up and top with custard. Sit ramekins on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.

6. Then, bake for 45 minutes to 1 hour or until the center sets.

7. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
8. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
9. Serve immediately.

## 26. Honey Crème Brulee



It is a sweet treat for sweet teeth with the fresh flavor of honey coming through well.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 3 tbsp honey
- 1 tsp vanilla essence

- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off and set aside.
3. In a bowl, whisk apple butter, egg yolks, sugar, and honey until smooth and sugar dissolves. Gradually, mix in cream mixture while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 27. Cherry Chocolate Crème Brulee



I assure you that you can't have enough of this dessert. It combines different flavors, textures, and tastes, yet blending well for a delectable dessert.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour 10 mins

**Chill Time:** 6 hours to overnight

**Ingredients:**

**Cherry Compote:**

- 2 cups chopped cherries
- 8 oz dark chocolate, chopped



- 3 tbsp white sugar
- 3 tbsp water
- ½ tsp vanilla extract

**Custard:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tbsp vanilla extract
- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.

**Cherry Compote:**

2. Combine all cherry compote ingredients in a pot and cook over medium heat with occasional stirring for 10 minutes or until cherries soften and sauce thickens. Take off heat and let cool.

**Custard:**

3. Heat heavy cream in a medium pot over low heat until starting to simmer. Then, turn heat off and stir in chocolate until melted. Set aside.

4. Next, in a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling. Once smooth, strain custard through a fine sieve into a bowl; stir in vanilla.

5. Divide cherry compote between 7-oz size ramekins, half-way up and top with custard. Sit ramekins on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.

6. Then, bake for 45 minutes to 1 hour or until the center sets.

7. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
8. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
9. Serve immediately.

## 28. White Chocolate Crème Brulee



If you are a white chocolate fanatic, this recipe is an excellent way to incorporate it into desserts.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 8 oz white chocolate, chopped
- 5 egg yolks
- ½ cup white sugar
- 3 tsp vanilla extract

- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Then, turn heat off and stir in chocolate until melted.
3. In a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in chocolate mixture while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

## 29. Mango Crème Brulee



Mango season is here, which is the right time to enjoy this crème Brulee. Grab all the mangoes that you can find and enjoy the crème Brulee as much as you want.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour 10 mins

**Chill Time:** 6 hours to overnight

**Ingredients:**

**Mango Compote:**

- 2 cups peeled and chopped ripe mangoes
- 3 tbsp white sugar

- 3 tbsp water

### **Custard:**

- 2 cups heavy cream
- 5 egg yolks
- ½ cup white sugar
- 1 tbsp vanilla extract
- ½ cup light brown sugar or more as needed

### **Instructions:**

1. Preheat oven to 300 F.

### **Peach Compote:**

2. Combine all mango compote ingredients in a pot and cook over medium heat with occasional stirring for 10 minutes or until mangoes soften and sauce thickens. Take off heat and let cool.

### **Custard:**

3. Heat heavy cream in a medium pot over low heat until starting to simmer. Turn heat off.

4. Next, in a bowl, whisk egg yolks, and sugar until smooth and sugar dissolves. Gradually, mix in heavy cream while beating fast to prevent the eggs from scrambling. Once smooth, strain custard through a fine sieve into a bowl; stir in vanilla.

5. Divide mango compote between 7-oz size ramekins, half-way up and top with custard. Sit ramekins on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.

6. Then, bake for 45 minutes to 1 hour or until the center sets.

7. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.

8. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.

9. Serve immediately.

## 30. Butterscotch Crème Brulee



Butterscotch is one of my favorite flavors, which works well in this dessert. I hope you enjoy it too.

**Serves:** 4

**Prep Time:** 10 mins

**Cook Time:** 1 hour

**Chill Time:** 6 hours to overnight

**Ingredients:**

- 2 cups heavy cream
- 8 oz butterscotch chips
- 5 egg yolks
- ½ cup white sugar
- 3 tsp vanilla extract



- ½ cup light brown sugar or more as needed

**Instructions:**

1. Preheat oven to 300 F.
2. Heat heavy cream in a medium pot over low heat until starting to simmer. Then, turn heat off and stir in butterscotch chips until melted.
3. In a bowl, whisk egg yolks and sugar until smooth and sugar dissolves. Gradually, mix in butterscotch mixture while beating fast to prevent the eggs from scrambling. Once smooth, mix in vanilla.
4. Divide mixture between 7-oz size ramekins and sit on a rimmed baking tray. Pour water into the tray, half-way up, and carefully place tray in oven.
5. Bake for 45 minutes to 1 hour or until the center sets.
6. Carefully remove tray, transfer ramekins to a wire rack, and let sit for 15 minutes to cool. Then, place in refrigerator for 6 hours or overnight to chill.
7. When ready to serve, remove ramekins, sprinkle brown sugar on top and use a blow torch to melt sugar until just bubbling.
8. Serve immediately.

# Conclusion

Are you drooling already?

What are you waiting for? Let's grab the ingredients and make your first one.

If you already made some while going through this book, kudos to you!

Crème Brulee is an excellent dessert for all sorts of occasions, and I am glad that you can make them now.

I wish you many sweet days enjoying the crème Brulee recipes.

Cheers!

# Author's Afterthoughts



***Thanks ever so much to each of my cherished readers for investing the time to read this book!***

*I know you could have picked from many other books but you chose this one. So a big thanks for buying this book and reading all the way to the end.*

*If you enjoyed this book or received value from it, I'd like to ask you for a favor. Please take a few minutes to post an honest and heartfelt review on **Amazon.com**. Your support does make a difference and helps to benefit other people.*

***Thanks!***

***April Blomgren***



# About the Author



***April Blomgren***

Hello everyone! Are you ready to grill tonight? My name is April and I love to cook and entertain friends and family almost every weekend. If you share my passion for great food, easy preparation time but mouthwatering results, you and I are going to get along just fine!

I think a successful meal among loved ones is based on a few key factors: fresh ingredients and appropriate cooking method. Some meats for example, can truly benefit from being marinated overnight, and will be at their best prepared on the grill. Another aspect of cooking I must insist on, no matter what your cooking style is: rely on the use of herbs and spices. Please favor fresh herbs each time you can. However, I understand that it

may be difficult during certain periods of the year, so simply keep a well-stocked pantry of dried basic herbs and spices such as cinnamon, nutmeg, basil, oregano, thyme or any other favorites.

Finally, once you embark that exciting culinary journey with me, you will realize that simplicity is also one of my allied. Don't overthink when cooking. Inspire yourself of recipes, have fun doing it and taste as you go. Sure, you might once in a while burn a few pork chops or use too much salt in your sauce, you are just human. Cooking is not about succeeding every time, it is about the opportunity to learn and get better. Don't be afraid to taste your dishes along the way, adjust the seasonings and serve accordingly.