

Easy Crème Brûlée (6 Ingredients)

Prep: 15 minutes • Cook: 35 minutes

Silky, ultra-creamy vanilla custard flecked with espresso rests beneath a shatteringly crisp caramelized sugar top—simple, elegant, and luxurious with every spoonful.

Ingredients

- 8 oval ramekins (shallow, 4-ounce)
- 5 large egg yolks
- 3/4 cup (150 g), divided granulated sugar
- 3 cups (720 ml) heavy cream (or heavy whipping cream)
- 1/2 teaspoon espresso powder (optional, recommended)
- 1/4 teaspoon salt
- 1 1/2 teaspoons pure vanilla extract

Instructions

1. Preheat oven to 325°F (163°C).
 2. Whisk the egg yolks and 1/2 cup (100 g) of the granulated sugar together; set aside. Bring a small kettle or pot of water to a boil for the water bath.
 3. In a medium saucepan over medium heat, warm the heavy cream with the espresso powder and salt just until it begins to simmer; remove from heat and stir in the vanilla.
 4. Temper the yolks: Slowly whisk about 1/2 cup of the warm cream into the yolk mixture, whisking constantly. Then slowly pour the tempered yolk mixture back into the saucepan, whisking to combine.
 5. Arrange ramekins in a large baking pan. Divide the custard evenly among the ramekins, filling nearly to the top.
 6. Carefully pour hot water into the baking pan to come about 1/2 inch up the sides of the ramekins (water bath).
 7. Bake until edges are set and centers still jiggle slightly, about 30–40 minutes depending on ramekin depth (about 35 minutes for 1-inch-deep ramekins), or until an instant-read thermometer reads 170°F (77°C).
 8. Remove ramekins from the water bath and cool to room temperature. Cover and refrigerate at least 4 hours or overnight until thoroughly chilled.
 9. Just before serving, sprinkle a thin, even layer of the remaining granulated sugar over each custard, fully covering the surface.
 10. Caramelize the sugar with a kitchen torch until deep amber and crisp, or broil briefly under a hot oven broiler. Let stand 1–2 minutes to harden, then serve.
-

Tags: **Dessert, French, Custard, Gluten Free, Make Ahead, Beginner Friendly**

Recipe saved with Recipio - [recipio.app](#)