

# Maple Crème Brulée

Recipes

- 1 pint of heavy cream
- 2 tsp vanilla extract
- 6 egg yolks
- 1/3 cup Bascom Family Farms pure maple sugar, plus another ½ cup
- 1/4 tsp salt
- 2 strawberries, sliced
- 8 blackberries
- 8 raspberries

Preheat oven to 250° F. In a non-reactive heavy bottom pot, bring cream and vanilla to a boil. Remove from heat. In a medium stainless steel bowl, whisk the egg yolks, maple syrup and salt. With a small ladle, slowly add 2/3 of the hot cream mixture and whisk until the bowl is the same temperature as the remaining cream. Pour this mixture back into the remaining heavy cream and beat. Strain the mixture through a fine mesh strainer. Fill ramekins (an individual baking dish) full. Bake in a warm water bath\* for 45 minutes.

Remove ramekins from the water bath and place onto a clean sheet pan. Let rest for 45 minutes and then refrigerate for 4 to 6 hours. To finish the custard, place 2 T of sugar on top of each custard and use a blowtorch over the top to caramelize the sugar until golden brown. You could also put it under the broiler briefly. Watch carefully so the custard doesn't burn. Decorate the top of each crème brulée with berries.

To create a water bath, place ramekins in 2" baking pan. Place on oven rack and fill the pan with water until it reaches approximately 2/3 up the sides of the ramekin.



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