

Mini Macks Honey Crème Brulees

- ¼ cup of honey (or sugar if that is your preference)
We used Mohawk Valley's Wild Cherry Honey.
- 2 cups of heavy cream
- 4 egg yolks (no whites!)
- ½ vanilla bean halved and scraped
- 1-2 tbsp. brown sugar for each brulee

- Six 4-6 oz. shallow ramekins
- 9x13 baking dish
- Aluminum foil
- Tea kettle of hot water

Preheat oven to 300 degrees.

Combine honey and egg yolks in a bowl.

Heat vanilla and cream until simmer.

Temper milk mixture into egg mixture (a little at a time. Too fast will scramble your eggs).

Put combined mixture into six ramekins that are sitting in a hot bath of water in a 9X11 pan. Cover tightly with foil and **bake for 30 minutes**. They should come out jiggly and not water-wavy.

Let custard cool on counter for 30 minutes and then cover and chill in fridge for 3 hours or up to three days.

When ready to eat, cover each crème brulee with 1-2 tablespoons brown sugar and brulee with fire torch (so fun!).

Bon Apetite!