



# EGGNOG CRÈME BRÛLÉE

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*Indulge in a holiday classic with a luxurious twist! This Eggnog Crème Brûlée combines the creamy richness of eggnog with a perfectly caramelized sugar crust. Elegant yet surprisingly simple, it's the ultimate dessert to impress your guests this festive season.*

PREP TIME  
10 MIN

COOK TIME  
40 MIN

SERVINGS  
~1 POUND OF BUTTER

## Instructions

## Ingredients

- 2 cups eggnog
- 4 egg yolks
- 1/4 cup sugar (plus extra for the topping)
- 1 teaspoon vanilla extract
- Pinch of nutmeg
- Pinch of cinnamon

1. Whisk the egg yolks and sugar together until they're slightly pale.
2. Warm the eggnog in a saucepan until it's steaming.
3. Slowly pour the warm eggnog into the yolk mixture while whisking. Add vanilla, nutmeg and cinnamon.
4. Pour the custard into ramekins and then place them in a baking dish. Pour hot water into the dish until it reaches halfway up the sides.
5. Bake at 325°F for 40 minutes, until the centers are set but still have a gentle wobble.
6. Let them cool and then refrigerate for at least two hours.
7. Right before serving, sprinkle a thin layer of sugar on top and torch it until it forms a crisp, caramelized shell.

### Notes:

- "Serve the dish chilled with the freshly caramelized top. It's simple, festive and really tasty. Just remember to keep one hidden for yourself. My friends wiped them out before I even grabbed a spoon hahaha".