

Crème Caramel (Classic Caramel Custard)

Cooking Times

Prep Time: 15 minutes

Cook Time: 50-60 minutes

Chill Time: at least 4 hours

Servings: 6

Ingredients

For the caramel

- ½ cup granulated sugar
- 2 tablespoons water

For the custard

- 2 cups whole milk
 - 4 large eggs
 - ½ cup granulated sugar
 - 1 teaspoon vanilla extract
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Instructions

1 Make the caramel

- Add sugar and water to a small saucepan.
- Heat over medium without stirring until it turns deep amber.
- Immediately pour into ramekins (or one larger mold).
- Swirl quickly to coat the bottom.

Caramel is extremely hot — handle with care.

2 Prepare the custard

- Warm the milk until steaming (do not boil).
- In a bowl, whisk eggs and sugar.
- Add vanilla extract.

- Slowly pour in the warm milk while whisking gently.

Whisk softly to avoid excess bubbles.

3 Fill the molds

- Pour custard over the hardened caramel.
 - Skim off foam if needed.
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4 Bake in a water bath (bain-marie)

- Place molds in a baking dish.
 - Pour hot water halfway up the sides.
 - Bake at **325°F (160°C)** for 50-60 minutes.
 - The center should jiggle slightly.
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5 Cool & chill

- Cool at room temperature.
 - Refrigerate for at least 4 hours (overnight is ideal).
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6 Unmold

- Run a thin knife along edges.
 - Invert onto a plate.
 - Let the caramel sauce cascade ?
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✦ Tips & Tricks

Perfect caramel: Remove from heat once it reaches honey-dark color

No bubbles: Whisk gently, never beat

Creamier texture: Replace ½ cup milk with heavy cream

Extra smooth finish: Strain custard before pouring