

# Crème Brûlée

Yield: 6 min  
Total Time: 235 min

Recipe from: <https://www.recipeschoose.com/recipes/creme-brulee-recipe-indian>

## Ingredients:

- 6 large egg yolks
- 1/2 cup granulated sugar for the egg mixture
- 1 vanilla bean
- 2 cups heavy cream
- 1 teaspoon granulated sugar for sprinkling on top at the end

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 340 milligrams
4. Fat: 40 grams
5. Protein: 5 grams
6. SaturatedFat: 24 grams
7. Sodium: 45 milligrams
8. Sugar: 18 grams

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