

White Chocolate Macadamia Creme Brulee

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/white-chocolate-macadamia-creme-brulee-recipes>

Ingredients:

- 6 tablespoons macadamia nuts chopped and toasted
- 1/2 cup white sugar
- 2 cups whipping cream
- 4 ounces white chocolate chopped
- 4 egg yolks
- 1 tablespoon vanilla extract
- 1/2 cup brown sugar firmly packed

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 200 milligrams
4. Fat: 31 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 15 grams
8. Sodium: 40 milligrams
9. Sugar: 41 grams

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