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## Why You'll Love This Recipe

**Almond twist:** The delicate flavor of almonds elevates classic **creme brulee** to new heights.

**Prepare a dessert that rivals what you'd find at a fine dining restaurant:** Wow your guests with a dish that both looks and tastes as though it was made by a luxury pastry shop.

**Easily adjustable:** Substitute almond milk for a non-dairy alternative or add toppings such as toasted almonds.

## Ingredients

- 2 cups heavy cream (or substitute with almond milk for almond milk creme brulee)
- 5 large egg yolks
- 1/2 cup granulated sugar, plus extra for caramelizing
- 1 teaspoon pure almond extract
- 1/4 teaspoon vanilla extract (optional)
- A pinch of salt

- Sliced almonds (optional for garnish)

## Directions

### Step 1

**Prep Your Ingredients:** Set your oven temperature to 325°F (163°C). Collect four ramekins and a baking dish that can accommodate all of them. Boil water in a kettle for the water bath.



### Step 2

**Make the Custard Base:**

- Heat the heavy cream over medium heat in a medium saucepan until it simmers. Remove from heat and let cool slightly.
- In another bowl, combine the egg yolks, granulated sugar, almond extract, vanilla extract (if desired), and salt, then whisk until the mixture is smooth.
- Gradually add the warm cream to the egg mixture while whisking continuously to prevent the eggs from cooking.



## Step 3

### Bake the Creme Brulee:

- Distribute the custard mixture uniformly among the ramekins.
- Place the ramekins (<https://www.amazon.com/Ramekins-Souffle-Dishes/b?ie=UTF8&node=289672>) in the baking dish and pour the hot water around them halfway up the sides.
- Gently move the dish into the oven and bake for 30 to 35 minutes, or until the custards are firm but still have a slight jiggle in the center.



## Step 4

### Chill and Caramelize:

- Take the ramekins out of the water bath and allow them to cool. Cover them and store in the refrigerator for a minimum of 2 hours, or overnight for optimal texture.

- Before serving, dust a light, uniform layer of sugar on top of each custard. Utilize a kitchen torch to melt the sugar until it becomes golden and crunchy.



## Serving Suggestions

Add a sprinkle of sliced almonds to your almond creme brulee for extra texture and taste. Serve it alongside fresh berries or a drizzle of chocolate sauce to elevate it even more. If you enjoy desserts with a nutty flavor, consider using roasted creme brulee almonds as a garnish for a surprising twist. You can try it with beef alfredo pasta (<https://kitchencousine.com/creamy-beef-alfredo-pasta/>) as well.

## Recipe Tip 🌶️

**Slow and steady:** When combining the cream and egg mixture, go slow to prevent scrambling.

**Torch vs. broiler:** A torch gives you more control, but the broiler works in a pinch.

**Make ahead:** The custards can be made a day in advance. Just caramelize the sugar right before serving.

## Variations of Almond Creme Brulee

**Dairy-Free:** Substitute almond milk for a lighter, dairy-free dessert.

**Squirrel Brand Almonds Creme Brulee:** Incorporate premium almonds like those from Squirrel Brand for a luxurious flavor boost.

**Chocolate Almond Creme Brulee:** Add a tablespoon of cocoa powder to the custard mixture for a chocolatey twist.

### Nutrition Facts

Amount per serving