



Frozen Crème Brulee made with Butterfinger®

Dessert | Dessert | All year round

Yields: 6 – Crème Brulee Ramekins

INGREDIENTS

3 cups Butterfinger® Pieces

For Crème Brulee:

3 cups half and half
1 cup light brown sugar
8 ea. egg yolks
4 tbsp cornstarch

For Topping:

1 ½ cups sugar, granulated

Method:

Lightly spray ramekins with food release spray and fill each with ½ cup of Butterfinger®. Place in the freezer to harden. In a small bowl, combine the light brown sugar and cornstarch until well blended. In a large bowl, whisk the half and half, vanilla, and egg yolks until smooth. Pour ½ of the half and half mixture into the sugar/starch mixture and whisk until smooth and light in color. In a small pot, heat

the other $\frac{1}{2}$ of the half and half mixture to a slow boil. Pour the sugar/starch mixture back into the pot while whisking to prevent lumps. Cook mixture slowly until it thickens and fully coats the back of a spoon. Strain the mixture through a fine mesh strainer and place bowl into the fridge to cool for 1 hour. Remove the ramekins from the freezer and fill to the top with the cold Crème Brulee mixture. Place back in the freezer to fully set—about 3 to 5 hours or overnight. Remove from freezer, top with granulated sugar, and caramelize the surface with a small blowtorch. Serve cold with a dollop of whipped cream and some chopped Butterfinger[®] if desired.