



THE J.M. SMUCKER Co

# Crème de la Crème Caramel

**Prep Time Cook Time Serves Difficulty**

15 mins N/A 6 N/A

## Ingredients

- 1/2 cup (125 mL) sugar
- 4 eggs
- 1 3/4 cups (425 mL) water
- 1 can (300 mL) **Eagle Brand®** Original or Low Fat Sweetened Condensed Milk

Original Sweetened Condensed Milk

- 1/2 tsp (2 mL) vanilla extract
- pinch salt

## Directions

### Step 1:

In heavy frypan over medium heat, cook sugar, stirring constantly until melted and caramel-coloured. Pour into 4-cup (1 L) round shallow baking dish, immediately tilting to coat bottom of dish completely.

### Step 2:

In medium bowl, beat eggs; stir in water, sweetened condensed milk, vanilla and salt. Pour through a fine sieve into prepared dish.

### Step 3:

Set dish in larger pan (eg. broiler pan). Fill pan with hot water to a depth of 1 inch (2.5 cm). Bake in preheated 300°F (150°C) oven for 40 to 45 minutes or until knife inserted near centre comes out clean.

### Step 4:

Remove dish from water bath. Cool. Chill. To serve, loosen side of custard with knife; invert onto serving dish with rim; cut into wedges. Cover leftovers; refrigerate.

## Images

