

Crème Caramel

Classic crème caramel recipe with silky custard and golden caramel sauce. Easy make-ahead French dessert perfect for dinner parties.

25 min

PREP

40 min

COOK

1h 5min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Crème Caramel

Ingredients

- 3 cup granulated sugar
- 30 ml water
- 2 cup milk
- 3 egg
- 2 egg yolk
- 2 tbsp vanilla extract

Instructions

- 1 Prepare for baking**

Preheat oven to 163°C (325°F). Place 6 ramekins in a large roasting pan and set aside.
- 2 Make the caramel**

Combine 1 cup sugar with 30 ml water in a heavy-bottomed saucepan. Cook over medium-high heat without stirring until the sugar dissolves and turns deep amber color, 8-10 minutes.
- 3** Immediately pour the hot caramel evenly into the 6 ramekins. Tilt each ramekin to coat the bottom completely with caramel and set aside to cool.
- 4 Heat the milk**

Heat 2 cups milk in a saucepan over medium heat until warm but not boiling, reaching about 71°C (160°F). Remove from heat.
- 5 Make the custard**

Whisk 3 whole eggs and 2 egg yolks with 2 tablespoons sugar in a large bowl until smooth and well combined.
- 6** Gradually pour the warm milk into the egg mixture while whisking constantly to prevent the eggs from cooking. Strain the custard through a fine-mesh sieve to remove any lumps.
- 7** Divide the custard evenly among the caramel-lined ramekins, filling each about three-quarters full.
- 8 Create water bath and bake**

Place the roasting pan with ramekins in the oven, then carefully pour hot water into the pan until it reaches halfway up the sides of the ramekins. Bake for 35-40 minutes until a knife inserted near the center comes out clean.
- 9** Remove ramekins from the water bath using tongs and cool completely at room temperature, about 1 hour. Cover with plastic wrap and refrigerate for at least 4 hours or overnight.

10 Unmold and serve

Run a thin knife around the edges of each ramekin to loosen. Dip the bottom of each ramekin in warm water for 10 seconds, then quickly invert onto individual serving plates.

Tips

Strain the custard mixture through a fine-mesh sieve before pouring into ramekins to eliminate any lumps and ensure perfectly smooth texture.

Make the caramel just to amber color—it will continue cooking from residual heat and darken further in the oven, preventing bitter flavors.

Use room temperature eggs to help them incorporate smoothly with the warm milk and prevent temperature shock that could cause curdling.

Add hot water to the baking dish after placing it in the oven to avoid splashing and ensure even heat distribution around the ramekins.

Allow custards to cool completely before refrigerating to prevent condensation from forming on the surface and diluting the caramel.

Run a thin knife around the edges before unmolding, then briefly dip the bottom of each ramekin in warm water to help release stubborn caramel.

Unmold just before serving to prevent the caramel sauce from darkening and maintain the glossy amber appearance.

Test doneness by inserting a knife near the center—it should come out clean or with just a thin film of custard, not wet mixture.