

Vanilla Bean Crème Brûlée Cream Filling

Note: This will be a creamy consistency. For a thicker filling, use the recipe from Williams-Sonoma and then spoon the custards into the middle of the cupcakes)

Ingredients:

- 8 egg yolks
- 1/3 cup sugar, plus 1/4 cup for the brulee topping
- 2 cups heavy cream
- 1 tsp. pure vanilla extract (I used vanilla bean paste)

Directions:

- ☆ In a large bowl, combine the egg yolks and the 1/3 cup sugar, whisk together until the sugar has dissolved and the mixture is thick and pale yellow.
- ☆ Add cream and vanilla, and continue to whisk until well blended, strain into a large bowl skimming off any foam or bubbles.
- ☆ In a medium sauce pan, over low heat cook the custard mixture until reaches 160 degrees with an instant read thermometer (I used a digital meat thermometer).
- ☆ Skim again in to another bowl, cover with plastic wrap and chill in fridge over night, or for several hours, until it thickens.

Note: The next day, I sprinkled sugar on top of the custard, and put it under my broiler for a few minutes to get the signature “crunchy” top. Then when I broke the top to fill the cupcakes, each cupcake got tiny pieces of the “crunchy” inside them!