



Crème Brûlée Cookies



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Introduction

Crème Brûlée Cookies are a delightful fusion of the classic French dessert and a fun cookie treat. With a crispy caramelized sugar topping and a creamy, rich flavor, these cookies are a brilliant choice for any occasion. Whether you're hosting a gathering or simply craving something sweet, these cookies will impress with their elegant taste.

Detailed Ingredients with measures

- Unsalted butter - 1 cup (softened)
- Granulated sugar - 1 cup
- Brown sugar - 1/2 cup (lightly packed)
- Large egg - 1
- Vanilla extract - 1 tablespoon
- All-purpose flour - 2 cups
- Baking powder - 1 teaspoon
- Salt - 1/2 teaspoon
- Heavy cream - 1/2 cup
- Granulated sugar (for caramelizing) - 1/4 cup

Prep Time

The preparation time for these delicious cookies is approximately 15 minutes. This includes measuring out your ingredients and mixing the buttery dough to perfection.

Cook Time, Total Time, Yield

The cookies will need around 10-12 minutes to bake in the oven. In total, from prep to bake, you can expect these Crème Brûlée Cookies to take about 30-35 minutes. This recipe yields approximately 24 cookies, making it perfect for sharing with friends and family or enjoying as an individual treat!



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Detailed Directions and Instructions

Step 1: Prepare the Dough

In a large mixing bowl, cream together the butter and sugar until light and fluffy. Add in the vanilla extract and egg yolk, mixing until well combined. Gradually add the flour and cornstarch until the mixture forms a soft dough.

Step 2: Chill the Dough

Wrap the dough in plastic wrap and refrigerate for at least 30 minutes to an hour, allowing it to firm up for easier handling.

See also [Alfredo Sauce](#)

Step 3: Shape the Cookies

Preheat your oven to 350°F (175°C). Once the dough is chilled, scoop out portions and roll them into balls. Place the balls on a baking sheet lined with parchment paper, spacing them a few inches apart.

Step 4: Bake the Cookies

Bake in the preheated oven for 12-15 minutes, or until the edges are lightly golden. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Step 5: Prepare the Topping

While the cookies are cooling, prepare the topping by mixing together the sugar and heavy cream in a small bowl. Drizzle this mixture over the cooled cookies.

Step 6: Caramelize the Sugar

Using a kitchen torch, carefully caramelize the sugar topping until it is golden and bubbly. If you do not have a torch, you can place the cookies under the broiler for a few minutes to achieve the same effect.

Step 7: Serve and Enjoy

Allow the cookies to sit for a few minutes until the sugar has hardened. Serve the cookies fresh and enjoy the delightful creme brulee flavor!

Notes

Tip: Using Fresh Ingredients

For the best flavor, make sure you use fresh butter and high-quality vanilla extract.

Storage Instructions

Store any leftover cookies in an airtight container at room temperature for up to 3 days.

Variation Ideas

Feel free to experiment with different flavorings or add-ins, such as chocolate chips or chopped nuts, to customize your cookies.



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Cook techniques

Chilling the Dough

It's important to chill the dough for at least 30 minutes to help the cookies maintain their shape while baking. This process solidifies the fat in the dough and prevents the cookies from spreading too much.

See also Crock Pot Hamburger Helper

Using Granulated Sugar for Topping

When it's time to create the brulee effect, sprinkle granulated sugar evenly over the top of the cookies before caramelizing it with a torch. This sugar melts and forms a delightful crispy crust.

Caramelizing Sugar with a Torch

Make sure to move the torch evenly over the sugar to achieve a uniform melting. This technique will create that signature crunchy top, giving the cookies their brulee characteristic.

Baking at the Right Temperature

Bake the cookies at the specified temperature to ensure they are golden brown on the edges and chewy in the center. This balance is key to a perfect cookie.

FAQ

Can I use a different type of sugar for the topping?

While granulated sugar is recommended for achieving the classic brulee

effect, you can experiment with other types like brown sugar, but the texture may differ.

What if I don't have a torch?

If you don't have a kitchen torch, you can place the cookies under a broiler for a few seconds to caramelize the sugar. Keep a close eye on them to prevent burning.

How should I store the leftover cookies?

To maintain their texture, store the cookies in an airtight container at room temperature for a couple of days. For longer storage, consider freezing them without the brulee topping.

Can I make the dough ahead of time?

Yes, you can prepare the dough in advance and refrigerate it for up to 3 days before baking. Just be sure to let it sit at room temperature for a few minutes before rolling and baking.

Is it necessary to chill the dough?

Chilling the dough is highly recommended to ensure the cookies hold their shape during baking. It also enhances the flavors as the dough firms up.

See also [Bacon Cheeseburger Soup](#)



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Conclusion

Indulging in crème brûlée cookies is a delightful experience that brings the classic dessert into a convenient and delicious cookie form. These treats combine the rich flavors of crème brûlée with a satisfying cookie texture, making them an excellent choice for any dessert lover. With the right balance of crispiness and creamy filling, they are sure to impress your guests and satisfy your sweet tooth.

More recipes suggestions and combination

Chocolate Chip Cookies with a Twist

Add a hint of espresso or sea salt to traditional chocolate chip cookies for a gourmet flair.

Pecan Pie Cookies

Combine the nutty flavors of pecan pie with the chewy texture of cookies for a perfect dessert experience.

Lemon Meringue Cookie Cups

Create mini cookie cups filled with tangy lemon curd and topped with a fluffy meringue for a fresh dessert option.

Salted Caramel Brownie Cookies

Merge rich brownie flavor with cookie texture and a drizzle of salted caramel for a decadent treat.

Peanut Butter Blossom Cookies

Pair peanut butter cookies with a chocolate kiss on top for a timeless favorite that never disappoints.

Red Velvet Cookies with Cream Cheese Frosting

Transform classic red velvet cake into cookies, topped with a smooth cream cheese icing for an eye-catching dessert.

Coconut Macaroon Cookies

Enjoy the chewy goodness of coconut macaroons, perfect for coconut lovers and great for special occasions.



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