



Holiday Creme Brulee Noel

A Little Sparkle for the Table

Hello, my dear. Come sit. Let's talk about a special treat. It's my Holiday Crème Brûlée Noël. It sounds fancy, I know. But it is just sweet, cold custard with a crackly sugar top. The best part is tapping your spoon through that crust. I still laugh at the sound. It's pure joy.

I make it every year for Christmas Eve. It feels like putting tiny edible stars on the table. The vanilla makes the whole kitchen smell like a hug. Doesn't that smell amazing? This matters because food can be magic. It turns a regular night into a memory. What's your favorite holiday dessert smell?

The Story in the Vanilla Bean

Let me tell you about the vanilla bean. You split it open and scrape out the tiny seeds. They look like black dust. But they are full of flavor. My grandson once called them “flavor fairies.” I think he was right.

You steep the bean in warm cream. This lets the flavor bloom. It’s like making vanilla tea. *Fun fact: vanilla comes from an orchid flower!* This step matters. Good things take a little patience. Rushing won’t bring out the sweet, cozy taste.

The Gentle Bake

Now, the custard needs a gentle bath. We put the ramekins in a dish with hot water. This is called a water bath. It keeps the oven’s heat soft and even. It cooks the eggs without making them tough.

You want the center just barely set. It will wiggle like pudding. Trust the thermometer. It’s your friend here. Then comes the hard part. You must let it cool, then chill for hours. Waiting is the secret ingredient! Do you find it hard to wait for a dessert?

The Magic Torch Moment

Finally, the fun part! You sprinkle sugar on each cold custard. Then you use a little torch. You wave the flame over the sugar. It bubbles and turns deep gold. It becomes a hard, shiny shell.

My first time, I was so nervous. I caramelized one perfectly. The next one, I burned a little. We ate it anyway. It was still delicious. This matters because cooking is not about perfect. It’s about trying. Have you ever used a kitchen torch?

Sharing the Sweetness

After the torch, you chill them again. This makes the top firm and the inside extra cold. The contrast is wonderful. Cold cream, warm sugar smell, that great crack.

Serve them right from the fridge. Everyone gets their own little pot of gold. Watch their faces light up. That's the whole point, isn't it? Making something that brings a smile. Tell me, who would you most like to make this for?

Ingredients:

Ingredient	Amount	Notes
Vanilla bean	1	Split and scraped
Heavy cream	4 cups	Divided
Granulated sugar	$\frac{2}{3}$ cup	
Table salt	1 pinch	
Large egg yolks	12	
Turbinado or Demerara sugar	8 teaspoons	For caramelizing the tops



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Instructions

Step 1: Heat your oven to 300 degrees. Move a rack to the middle. Now, split a vanilla bean down its middle. Scrape out the tiny black seeds inside. They smell like magic. Put the seeds and the empty bean pod into a saucepan. Add 2 cups of cream, the white sugar, and a tiny pinch of salt.

See also [Frosted Christmas Nanaimo Squares](#)

Step 2: Warm the pan on the stove until it just starts to boil. Stir it now and then. Turn off the heat. Let it sit for 15 minutes. This lets the vanilla flavor get cozy in the cream. While you wait, place a towel in a big baking dish. Set your ramekins on it. Start boiling water in a kettle.

Step 3: Whisk your egg yolks in a big bowl until they're smooth. Stir the last 2 cups of cream into your warm vanilla mixture. Now, slowly whisk some of the warm cream into the yolks. This keeps the eggs from scrambling. (Always add the hot stuff to the eggs slowly!) Add all the cream and whisk it well.

Step 4: Pour your mixture through a strainer into another bowl. This catches any little bits. Throw away the vanilla pod left in the strainer. Carefully pour the custard into your ramekins. Place the whole baking dish in the oven. Very carefully, pour the hot kettle water into the dish around the ramekins.

Step 5: Bake for 30 to 35 minutes. The custard should be just set, not wobbly. A thermometer should read 170 degrees. Let them cool on the counter for 2 hours. Then, cover them with plastic and chill in the fridge for at least 4 hours. **Why do we use a water bath? Share below!**

Step 6: Take the cold custards out. Pat the tops dry with a paper towel. Sprinkle about a teaspoon of the rough sugar on each. Tilt the cup to spread the sugar. Tap out any extra. Now, use your kitchen torch! Hold it a few inches above. Move in little circles until the sugar melts and turns golden brown. Let them chill again for 30 minutes before serving. The crackly top is the best part.

Creative Twists

This recipe is a wonderful blank canvas. You can make it your own. Try adding a little orange zest to the warm cream. It smells like Christmas morning. Or, sprinkle a tiny bit of cinnamon on the sugar before you torch it. My grandson loves that. For a real surprise, place a few fresh raspberries in the bottom of each ramekin before you pour the custard in. **Which one would you try first? Comment below!**

See also Cinnamon Swirl Christmas Cookie Spirals

Serving & Pairing Ideas

This dessert is rich, so a little goes a long way. I like to serve it with a small, crisp shortbread cookie on the side. A few fresh berries make a pretty plate, too. For a drink, a small glass of sherry or a sweet dessert wine is lovely for the grown-ups. For everyone, a glass of cold, sparkling apple cider is perfect. It cuts through the creamy custard so nicely. Doesn't that sound like a perfect end to a holiday meal? **Which would you choose tonight?**



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Keeping Your Creme Brulee Perfect

This dessert is best made ahead. Chill it in the fridge for up to three days. Keep the ramekins covered with plastic wrap. Do not freeze it. Freezing ruins the creamy texture.

You can bake the custards two days before your party. Just caramelize the sugar tops on the day you serve. I once made them a week early. The flavor was fine, but the texture wasn't as dreamy.

Batch cooking saves your holiday energy. Make the full recipe for eight. Your future self will thank you on a busy day. This matters because holidays are for people, not stress. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Troubles

Is your custard watery? The oven was likely too hot. Bake low and slow at 300 degrees. Use a thermometer to check for 170 degrees. This ensures a silky, firm set.

Is the sugar topping burning? Hold your torch farther away. Keep it two inches above the sugar. Sweep the flame slowly. I remember when I scorched my first batch. I learned patience is key.

Does the custard taste eggy? You may have overcooked it. Pull it from the oven on time. Straining the mix also helps. Getting this right builds your kitchen confidence. A perfect custard feels like a warm hug.

Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this gluten-free? A: Yes, it is naturally gluten-free. All the ingredients are safe.

Q: Can I make it ahead? A: Absolutely! Chill the baked custards for up to three days. Caramelize the sugar tops just before serving.

Q: What if I don't have a vanilla bean? A: Use two teaspoons of real vanilla extract. Add it with the egg yolks.

Q: Can I halve the recipe? A: You can. Just use a smaller baking dish. The bake time will be similar.

Q: Any optional tips? A: A tiny pinch of cinnamon in the cream is lovely. *Fun fact: Crème brûlée means “burnt cream” in French!*

Which tip will you try first?

From My Kitchen to Yours

I hope you love making this special treat. It seems fancy but is quite simple. The crack of the sugar top is pure joy. Share that moment with someone you love.

See also Festive Glazed Cocktail Meatballs

I would be so pleased to hear about your baking adventure. Tell me all about it in the comments. **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking! —Elowen Thorn.



• **HOLIDAY** •
CREME BRULEE
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Author: Elowen Thorn

Cooking Method:[Baking](#)



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Difficulty: **Beginner**

Prep time: **25 minutes**

Cook time: **35 minutes**



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Rest time: **6 minutes**

Total time: **7 minutes**

Servings: **8 servings**

Calories: **485 kcal**

Best Season: **Summer**

Description

Classic Crème Brûlée

Ingredients

- 1 vanilla bean
- 4 cups heavy cream
- $\frac{2}{3}$ cup granulated sugar
- pinch table salt
- 12 large egg yolks
- 8 teaspoons turbinado sugar or Demerara sugar

Instructions

1. Adjust oven rack to lower-middle position and heat oven to 300 degrees.
2. Cut vanilla bean in half lengthwise. Using tip of paring knife, scrape out seeds. Combine vanilla bean and seeds, 2 cups cream, granulated sugar, and salt in medium saucepan. Bring cream mixture to boil over medium heat, stirring occasionally to dissolve sugar. Off heat, let steep for 15 minutes.
3. Meanwhile, place dish towel in bottom of large baking dish or roasting pan; set eight 6-ounce ramekins on towel. Bring kettle of water to boil.
4. After cream mixture has steeped, stir in remaining 2 cups cream. Whisk egg yolks in large bowl until uniform. Whisk about 1 cup cream mixture into yolks until combined; repeat with another 1 cup cream mixture. Add remaining cream mixture and whisk until evenly colored and thoroughly combined. Strain mixture through fine-mesh strainer into large bowl; discard solids in strainer. Divide mixture evenly among ramekins.
5. Set baking dish on oven rack. Taking care not to splash water into ramekins, pour enough boiling water into dish to reach two-thirds up sides of ramekins. Bake until centers of custards are just barely

set and register 170 to 175 degrees, 30 to 35 minutes, checking temperature about 5 minutes before recommended minimum time.

6. Transfer ramekins to wire rack and let cool completely, about 2 hours. Set ramekins on baking sheet, cover tightly with plastic wrap, and refrigerate until cold, at least 4 hours.
7. Uncover ramekins; if condensation has collected on custards, blot moisture from tops of custards with paper towel. Sprinkle each with about 1 teaspoon turbinado sugar; tilt and tap each ramekin to distribute sugar evenly, dumping out excess sugar. Ignite torch and caramelize sugar, keeping torch flame 2 inches above sugar and slowly sweeping flame across sugar, starting at perimeter and moving toward middle, until sugar is bubbling and deep golden brown. Refrigerate ramekins, uncovered, to rechill, 30 to 45 minutes; serve.

Notes

For the best texture, ensure the custards are completely chilled before caramelizing the sugar. Use a kitchen torch for best results.

Keywords: Creme Brulee, Custard, Dessert, Holiday