



Fluffer Nutter Crème brûlée

Yields: 5-6 servings

Total time: 90 minutes (Plus resting time)

One of our favorite luxury items on God's green Earth? Crème brûlée, baby, and we love every part of it. It's really a simple recipe, using quality eggs, heavy cream, and vanilla, and we fluff it with some fluff and add in some powdered peanut butter to put that Funk twist on things. It's incredibly easy to make, as long as you put the time in to get it right. And this is worth your time. Restaurant quality desserts at a dinner party at your crib? You're getting rave reviews all night. The creaminess and smooth texture with the sweetness and crunch of the incredible sugar is just next level, and let's not forget our favorite part... Lighting up a blowtorch! Easily the best kitchen tool ever, and we love using it tableside to light up conversation and the faces of your guests (just stay away from their hair).

Ingredients

- 4 C heavy cream
- 2 Tbsp marshmallow creme
- 2 Tbsp peanut butter powder
- 8 egg yolks (not the entire egg)
- $\frac{3}{4}$ C granulated sugar for custard, separated into $\frac{1}{4}$ C groups
- $\frac{1}{4}$ C for granulated sugar topping
- 1 Tbsp pure vanilla extract
- $\frac{1}{4}$ tsp kosher salt

Directions

- Preheat your oven to 320 degrees
- Meanwhile, bring a big pot of water to boil on a back burner
- Mix the heavy cream, peanut butter powder and marshmallow creme in a blender until smooth, let the bubbles subside
- Put the heavy cream, peanut butter powder and marshmallow creme mix into the pot
- Heat it over medium heat and stir well, then bring it to a simmer on the edges of the pan, but don't let it boil
- Add $\frac{1}{4}$ C of the sugar and the kosher salt to the cream mixture and stir to combine one bubbles are forming at the side, remove it from heat
- In a medium bowl, mix $\frac{1}{4}$ C of the sugar with the egg yolks
- Slowly, with a thin stream add in about 25% of the heated cream to the yolks, whisking furiously while you do
- Now take that warm yolk mixture into the saucepan with the cream, and whisk again vigorously
- Whisk in the vanilla extract
- Strain this through a fine mesh sieve into a bowl
- Take a ladle to evenly distribute the creamy goodness into 8 6-oz ramekins
- Put the ramekins in a deep roasting pan, and then pour the boiled water until it fills about halfway up the sides of the dishes
- Bake for 1 hour until it is mostly set (a little jiggle is ok, always)



- Let the ramekins sit out for an hour to get to room temperature
- Throw in the fridge for at least 3 hours (we're told, but we always go over night)
- When it's time to serve, sprinkle some of the remaining sugar on top, and take a blow torch and carefully (careful, now) turn the top to a crisp sugar layer, and serve immediately