

Quick Crème Brulee

Serves 4

4 Jello Vanilla Pudding cups

1/2 vanilla bean

1/4 cup Turbinado sugar or Sugar In The Raw

Empty contents of vanilla pudding cups into a medium bowl. Meanwhile, microwave the vanilla bean for about 5 seconds, or until warm. Split bean in half and scraped vanilla seeds into the bowl. Whisk well to evenly distribute vanilla. Divide pudding between two 5 inch crème brulee ramekins and smooth tops with offset spatula. Chill for 30 minutes, if desired.

Pour sugar on top of one of the puddings and shake at an angle to evenly coat entire surface with sugar. Pour excess sugar directly onto remaining crème pudding and repeat the process, this time discarding any left over sugar. Carefully wipe edges of ramekins to remove any sugar granules that make have stuck. Using a blow torch, caramelize sugar until golden brown. Serve immediately.