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Coconut Crème Brulee

- 1 Cup heavy cream
- 1 Cup coconut milk, fresh or canned
- 8 Egg yolks
- 1/3 Cup granulated white sugar
- 1 Tsp vanilla
- 2 Tbsp Malibu rum
- 1/4 Cup granulated white sugar (for the caramelized tops)
- 3 Tbsp toasted, sweetened, flaked coconut

- 1) Preheat oven to 300 degrees.
- 2) In a large bowl, combine the cream, coconut milk, egg yolks, sugar, vanilla, and rum. Whisk until smooth. Skim off any foam or bubbles.
- 3) Divide mixture among 6 ramekins or custard cups.
- 4) Place in a water bath and bake until set around the edges, but still loose in the center, about 50 minutes.
- 5) Remove from oven and leave in the water bath until cooled.
- 6) Remove cups from water bath and chill for at least 2 hours, or up to 2 days.
- 7) When ready to serve, sprinkle about 2 teaspoons of sugar over each custard and caramelize with small butane torch.
- 8) When the top has hardened, sprinkle the toasted coconut evenly over the finished crème brulee.

Yield: Serves 6