



Chamomile Toast Brulee

Ingredients Needed for Chamomile Toast Brulee

- 4 slices of Aunt Millie's Texas Toast
- 1 cup half-and-half
- ¾ ounce dried Chamomile
- 1 can sweetened condensed milk
- 1 stick unsalted butter, softened
- Special Equipment: Torch, like used for Crème Brûlée



Directions | Yield: 4 servings of Chamomile Toast Brulee

1. Preheat the oven to 350°F.
2. Warm half-and-half until it's almost to a simmer. Add chamomile and turn off heat. Steep uncovered for 10 minutes, then strain. Sweeten with condensed milk to taste.
3. Spread 1 tablespoon of butter on both sides of each slice of bread. Lay the bread slices on a baking sheet and bake until edges are lightly browned.
4. Dip each piece of toast in sugar on one side only, and sprinkle a little more sugar on the bread.
5. Torch the sugared toast on a metal rack over a baking sheet. **NOTE:** Keep the torch 2-3 inches above the sugar. Melt and brown the sugar until it is almost caramelized.
6. Pour some of the sweetened milk mixture into a bowl, and top with the toasted bread.
7. Serve immediately and enjoy your Chamomile Toast Brulee!

