



## Crème Brûlée Muffins

### INGREDIENTS

1 (16.5-oz.) pkg. Hy-Vee extra moist classic white deluxe cake mix  
1 cup water  
¼ cup Hy-Vee vegetable oil  
3 Hy-Vee large egg whites  
3 Hy-Vee large egg yolks  
¼ cup Hy-Vee granulated sugar  
3 tbsp Hy-Vee cornstarch  
1 fresh vanilla bean pod  
1 ¼ cups Hy-Vee heavy whipping cream  
½ cup Hy-Vee whole milk  
Demerara sugar, for garnish

### PREPARATION

- 1** Preheat oven to 350°. Spray a standard-size muffin tin with nonstick spray. Beat cake mix, water, oil, and egg whites in a large bowl on low speed until moistened. Beat on medium speed for 2 minutes. Pour batter into cups, filling halfway. Bake for 18 to 21 minutes or until toothpick inserted in center is clean. Remove pan from oven; cool. Repeat with remaining batter, if necessary.
- 2** Whisk together egg yolks, sugar, and cornstarch in a medium bowl; set aside. Slice vanilla bean lengthwise; scrape seeds into medium saucepan. Add bean pod, heavy whipping cream, and milk. Cook over medium-low heat just until bubbly. Slowly pour hot cream mixture over the egg yolk mixture, whisking constantly until combined. Remove the vanilla bean pod.
- 3** Return mixture to saucepan. Cook and whisk over low heat until mixture thickens and reaches 165° (do not boil). Remove from heat; transfer to a bowl set in ice water to cool quickly, stirring occasionally. When cool, cover with plastic wrap; refrigerate 30 minutes.
- 4** Transfer custard into center of cupcakes, letting custard spill out of top. Sprinkle cupcake tops with Demerara sugar. Repeat for a thicker layer, if desired. Cool before serving.

### NUTRITION FACTS

Calories: 170  
Total Fat: 9g  
Saturated Fat: 4.5g  
Cholesterol: 40mg

Sodium: 135mg  
Carbohydrates: 19g  
Sugar: 11g  
Protein: 2g