

Pear Oatmeal Creme Brulee

Ingredients

1 1/2 c Milk
2/3 c Oats
1 1/2 T Brown Sugar
1/2 T Unsalted Butter
1/4 t Cardamom
1/2 c Pears (peeled and chopped)
1/4 c Walnuts (chopped)
2 t Sugar

Instructions

1. In a small pot, bring milk to a boil. Stir in oats, brown sugar, butter, and cardamom. Cook until you reach desired thickness, stirring occasionally.
2. Remove from heat and stir in chopped pear and walnuts. Divide into 2 individual ramekins.
3. Sprinkle tops of each with 1 teaspoon of sugar. Melt with a kitchen torch until golden brown. Serve immediately.