

STARTER & SNACK

Piña Colada Crème Brûlée

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	6	\$1.32	401 kcal

Piña Colada Crème Brûlée takes roughly 45 minutes from beginning to end. This recipe makes 6 servings with 457 calories, 6g of protein, and 33g of fat each. For \$1.32 per serving, this recipe covers 9% of your daily requirements of vitamins and minerals. 1 person found this recipe to be delicious an...

Ingredients

- ☐ 8 ounce crushed pineapple
canned
- ☐ 1 cup coconut milk
- ☐ ¼ cup coconut rum
- ☐ 8 egg yolks
- ☐ 1/3 cup sugar
- ☐ 6 teaspoons sugar
- ☐ ½ cup sweetened flaked coconut, toasted
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup whipping cream

EQUIPMENT Frying pan, Paper towels, Oven, Wire rack, Ramekin, Roasting pan

Method

- 1

Drain pineapple, and pat dry with paper towels.
- 2

Stir together pineapple, whipping cream, and next 5 ingredients.
- 3

Pour pineapple mixture evenly into 6 (6-ounce or 3/4 cup) ramekins; place ramekins in a large roasting pan.
- 4

Add hot water to pan to a depth of 1/2 inch.

- 5 Bake at 300 for 50 to 55 minutes or until almost set. Cool 30 to 45 minutes in water in pan on a wire rack.
- 6 Remove ramekins from pan; cover and chill at least 8 hours.
- 7 Sprinkle 1 teaspoon sugar evenly over each custard; place ramekins in roasting pan.
- 8 Broil 5 1/2 inches from heat 7 minutes or until sugar melts.
- 9 Let stand 5 minutes to allow sugar to harden.
- 10 Sprinkle coconut evenly over each custard.
- 11 *Substitute 1 teaspoon coconut extract for coconut rum, if desired.
- 12 Note: Make a second batch (rather than double the recipe) for a larger crowd. Sugar may be browned with a professional culinary torch available from specialty kitchen shops.

Nutrition per serving

	401 KCAL	6 g PROTEIN	31 g FAT	28 g CARBS
Saturated Fat				20.4 g · 128% of daily needs
Fibre				1.2 g · 5% of daily needs
Sugar				24.5 g · 27% of daily needs
Sodium				47.9 mg · 2% of daily needs
Cholesterol				304 mg · 101% of daily needs
Vitamin C				4.2 mg · 5% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/pina-colada-creme-brulee-148546