

Oatmeal Brulee with Raspberries

Recipe courtesy of Korey Provencher

2 servings of prepared oatmeal (read the box guys, there is only so much I can tell you how to do)

1 pint fresh raspberries

¼ cup toasted pumpkin seeds

2 tablespoons apricot preserves

2 tablespoons sugar

1. In a small mixing bowl combine the oatmeal, raspberries, and pumpkin seeds.
2. Divide the oatmeal into two serving ramekins. (google if you need to know what a ramekin is...I bet you have some around the house and just did not know what they were called.)
3. Spread 1 tablespoon of apricot preserves over each of the oatmeal serving and sprinkle with 1 tablespoon of sugar.
4. Using a kitchen torch gently melt the sugar, moving the flame of the torch in a back and forth motion, until it is golden like caramel. (this can also be done under the broiler)