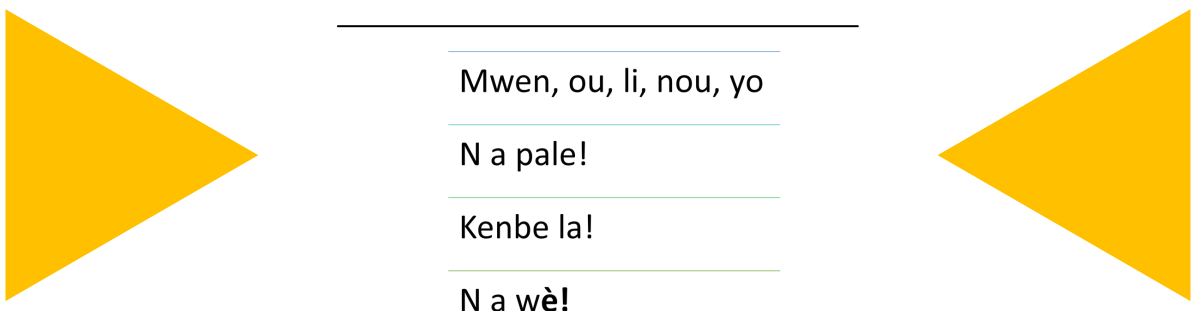
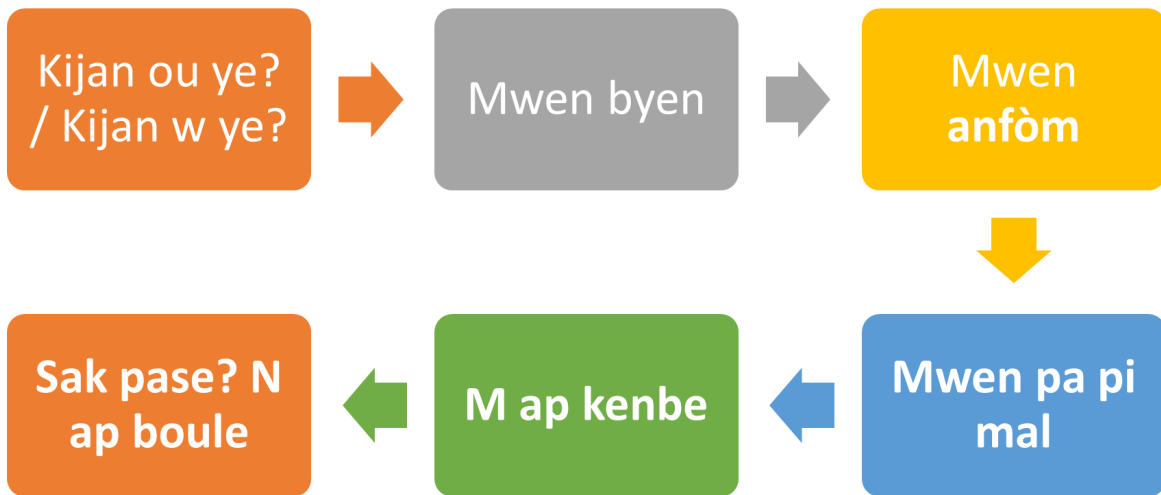


ANN APRANN PALE KREYÒL!



Haitian Kremas/Cremasse Recipe

- 1 CAN OF EVAPORATED MILK
- 2 CANS OF SWEETENED CONDENSED MILK
- 1 CAN OF CREAM OF COCONUT
- 1 TEASPOON GRATED NUTMEG
- 1 TEASPOON GROUND CLOVES
- 1 TEASPOON CINNAMON
- 1 TEASPOON ANISE STAR EXTRACT
- 1 TEASPOON ALMOND EXTRACT
- 1 TEASPOON VANILLA EXTRACT
- 1 TEASPOON LIME JUICE
- * BARBANCOURT RUM



Step 1

IN A LARGE BOWL OR BLENDER, ADD 1 CAN OF EVAPORATED MILK, 2 CANS OF SWEETENED MILK, AND 1 CAN OF CREAM OF COCONUT. MIX ALL THOROUGHLY.

Step 2

ADD THE VANILLA, ALMOND, ANISE STAR, CINNAMON, CLOVES, AND NUTMEG TO THE MIXTURE. MIX ALL THOROUGHLY.

Step 3

ADD THE LIME JUICE TO THE MIXTURE TO THICKEN, MIX THOROUGHLY.

Step 4

*ADD THE DARK RUM AND MIX THOROUGHLY.

Step 6

LET THE MIX SIT FOR A FEW MINUTES, THEN USE A FUNNEL TO POUR INTO BOTTLES. STORE IN REFRIGERATOR. MIXTURE WILL CONTINUE TO THICKEN WHILE CHILLED.