

## RECIPE

# Pumpkin Spice Creme Brulee

From Mariann Kowalski

Yields 6 servings

Prep 20 minutes, Chill 1 hour, Bake 30 minutes, Cool 1 hour, Stand 1 hour.

Total time: 3 hours 50 minutes

## Ingredients

- 2 cups whipping cream (no substitutes)
- 3 egg yolks, slightly beaten
- 2 eggs, slightly beaten
- $\frac{1}{3}$  cup sugar
- $\frac{1}{2}$  cup canned pumpkin
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- $\frac{1}{4}$  tsp ground cloves
- $\frac{1}{4}$  cup sugar

## Preparation

5. Preheat oven to 350°F.
6. In a medium saucepan, heat whipping cream over medium heat just until bubbly. Remove from heat; set aside.
7. Meanwhile, in a medium bowl, combine egg yolks, eggs,  $\frac{1}{3}$  cup sugar, pumpkin,

cinnamon, ginger, and cloves. Beat with a wire whisk or rotary beater just until combined. Slowly whisk the hot whipping cream into the egg mixture.

8. Place six  $\frac{3}{4}$ -cup souffle dishes or 6-ounce custard cups in a 13x9x2-inch baking pan. Divide custard mixture evenly among the souffle dishes or cups. Place baking pan on oven rack. Pour enough boiling water into the baking pan to reach halfway up the sides of the souffle dishes.
9. Bake for 30 minutes or until centers appear set when carefully shaken. Carefully remove pan from oven. Remove dishes from water; cool on a wire rack. Cover and chill in the refrigerator for at least 1 hour or up to 8 hours.
10. Before serving, let custards stand at room temperature for 20 minutes. Meanwhile, in an 8-inch heavy skillet, heat the  $\frac{1}{4}$  cup sugar over medium-high heat until sugar begins to melt, shaking skillet occasionally to heat sugar evenly. Do not stir. Once sugar starts to melt, reduce heat to low; cook 3 to 5 minutes more or until all of the sugar is melted and golden, stirring as needed with a wooden spoon.
11. Quickly drizzle caramelized sugar over the custards. If sugar starts to harden in the skillet, return to heat, stirring until melted. Serve custards immediately.