

Pumpkin Crème Brûlé



A great dessert for those cool fall days

Serves 8

1/2c pure pumpkin,
canned

1/2t ginger

1/2t cinnamon

1/2c brown sugar

1c milk, room temperature

1c heavy cream, room
temperature

1 large egg

2 egg yolks

1 1/2c heavy cream

1T sugar

2T crystallized ginger,
finely chopped

8 ~ 6oz ramekins

Preheat oven to 325. Set ramekins in large baking casserole dish.

In non~stick medium saucepan, heat pumpkin, ginger and cinnamon over low heat until pumpkin is warmed through. Remove from heat, whisk in sugar and then whisk in milk and cream. Return to heat and bring to simmer.

Whisk eggs and egg yolks in medium bowl. Gradually whisk in hot pumpkin mixture into eggs. Pour mixture into ramekins.

Pour hot water into baking dish until it comes half way up the sides of the ramekins.

Bake 30 minutes or until crème brûlé is set. Remove from oven and use tongs to remove ramekins from hot water. Cool to room temperature.

Beat heavy cream until about half way whipped then gradually add in sugar and beat until firm. Top crème brûlé with whipped cream and garnish with chopped ginger. Crème brûlé can be refrigerated up to 3 days.

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