

Pumpkin Crème Brulée

Yield: 8 servings

Ingredients:

2 C	Milk
2 C	Cream
1 C	Brown sugar, light
1 C	Pumpkin puree
6	Eggs
4	Egg yolks
1 ½ tsp.	Vanilla extract
½ tsp.	Cinnamon, ground
½ tsp.	Nutmeg
½ tsp.	Allspice
½ tsp.	Cloves, ground

Cinnamon whipped cream

Assorted fresh fruit

Procedure:

- 1) Bring the milk, cream, light brown sugar, and pumpkin puree to a boil. Whisking as needed, be careful not to scorch mixture.
- 2) Combine the whole eggs and yolks. While whisking, add the spices into egg mixture.
- 3) Temper the boiled liquids into the egg mixture whisking constantly.
- 4) Pour the brulée mix into desired molds and bake in a water bath for about 45 minutes to an hour at 300°F.
- 5) Remove from oven when they were set. Let cool.
- 6) Sprinkle with regular or grain sugar then brulée. Garnish with the cinnamon whipped cream and fresh fruit, then serve.