



Pumpkin Kahlua Crème Brulee

Yield: 8 servings

300°F

3 cups	heavy cream
1 cup	whole milk
1/4 tsp	ground cinnamon
1/8 tsp	ground nutmeg
1 pinch	ground ginger
8 large	egg yolks
1 cup	granulated sugar
1/2 cup	canned pumpkin puree
1/4 cup	Kahlua liqueur

1. In a medium saucepan, heat cream, milk, cinnamon, nutmeg, and ginger over medium heat, stirring occasionally, just until it just begins to bubble. Turn off the heat and set aside to steep for 15 minutes.
2. In a large bowl, whisk egg yolks with granulated sugar. Whisking continuously, gradually pour in the hot cream mixture. Whisk in the pumpkin puree and Kahlua. Pour the mixture into eight 6-ounce ramekins (custard cups). Place ramekins in a baking pan and fill pan with hot water about halfway up the sides of the ramekins.
3. Bake in oven until custard is almost set (about 35 to 40 minutes). The custard should be mostly firm but still jiggle a bit in the center. Remove from the water bath and let cool for a few minutes. Place ramekins in fridge and cool overnight.
4. When ready to serve, sprinkle 1-2 teaspoons of sugar over the top of each custard. Place ramekins on cookie sheet and under a preheated broiler to caramelize the sugar (about 3 minutes). Watch carefully to avoid burning the sugar. Alternatively, use a handheld propane or butane torch to caramelize the sugar.