

## Crustless Pumpkin Pie

<http://userealbutter.com/2008/11/25/crustless-pumpkin-pie-recipe/>

*adapted from Fine Cooking October/November 2008*

15 oz. pure pumpkin  
2 large eggs  
1 large egg yolk  
1 cup heavy cream  
1 tbsp brandy  
3/4 cup lightly packed light brown sugar  
1 tsp fresh ginger, grated  
1 tsp freshly ground cinnamon  
1/2 tsp table salt  
1/8 tsp freshly grated nutmeg  
1/8 tsp freshly ground black pepper  
pinch of freshly ground cloves

### **cream:**

1 cup heavy cream  
2 tbsps packed light brown sugar  
1 tsp ground ginger (freshly grated is good)  
1 tsp brandy

Heat oven to 325°F. In a large bowl, whisk together the pumpkin, eggs, egg yolk, cream, and brandy. In a small bowl, mix together the sugar, ginger, cinnamon, salt, nutmeg, pepper, and cloves. Whisk the sugar mixture into the pumpkin mixture. Divide the filling among 6 ramekins (3-inch diameter is what I used). Bake until center is slightly jiggly and wet, about 1 hour (I baked for 70 minutes, but I'm at high elevation). Let the pie(s) cool completely on a wire rack and refrigerate for at least 2 hours or up to 2 days. Whip the cream on medium-high speed until soft peaks (2 minutes). Add the sugar, ginger, and brandy and continue to whip until medium-firm peaks, about 30 seconds more. Serve with pumpkin pie. Makes 6 3-inch ramekins.