

## Pumpkin Crème Brûlée

<http://userealbutter.com/2013/10/24/pumpkin-creme-brulee-recipe/>  
*slightly modified from [A Cup of Jo](#)*

1 1/2 cups heavy cream  
1 vanilla bean, split and seeds scraped  
1 cinnamon stick  
1/4 tsp nutmeg, freshly grated  
5 egg yolks  
1/2 cup sugar  
3/4 cup pumpkin purée  
sugar for torching

Preheat the oven to 325°F. Set a kettle of water to boil. When the water boils, remove from heat. Heat the cream, vanilla bean and vanilla seeds, cinnamon, and nutmeg in a small saucepan over medium heat. Bring the cream to a simmer, then turn off the heat. Cover the pan and let steep for 15 minutes. Remove the vanilla bean pod and cinnamon stick from the cream. Discard the pod and stick. In a medium bowl, whisk the egg yolks and 1/2 cup of sugar together. Slowly pour the cream into the egg mixture, whisking constantly to keep the eggs from curdling (i.e. cooking). Strain the custard through a fine mesh sieve into a bowl. Whisk in the pumpkin purée.

Line a deep baking or roasting pan with a kitchen towel. Arrange 4-6 ramekins (6-8 ounces in volume, each) on the towel. Stir the custard to mix the spices and pumpkin that may settle to the bottom. Fill the ramekins. Place the pan in the oven and carefully pour the hot water from the kettle into the pan to a minimum of 1-inch depth – taking care not to let any water get in the custards – or fill the pan before carefully transferring the pan to the oven. Bake for 30-40 minutes (30 minutes for me). When the custards are mostly set except for a little jiggle in the center, remove the pan from the oven. Carefully lift the custards out of the pan and let cool on a cooling rack. Cover the custards with plastic and refrigerate for at least 4 hours until completely chilled.

Sprinkle a tablespoon or more (depending on the surface area) on each custard. Using a propane torch or a broiler, caramelize the sugar until it is melted and a deep brown color. Garnish. Makes 4-8 crème brûlées depending on the size of the ramekins.