



Pumpkin Pie Crème Brulee *(adapted from Guy Fieri, Food Network)*

Place 6 four ounce ramekins into a deep roasting pan and set aside. Preheat oven to 300. Place kettle of water on stove and bring to a boil.

Crust:

12 vanilla wafer cookies
1/4 cup walnuts
2-1/2 Tablespoons melted butter

Place wafer cookies and walnuts into food processor and pulse until crumbs form. Add melted butter and pulse briefly until butter is incorporated into crumbs. Place 2 tablespoons of crumb mixture into bottom of ramekins and pat down firmly. Place ramekins in freezer to harden crust.

Filling:

1 cup heavy cream
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1/4 teaspoon ground ginger
Dash salt
4 egg yolks
1/2 cup sugar
1 teaspoon brandy extract
1 cup half and half
1 cup pumpkin puree (drained of any liquid)

2 to 3 tablespoons white sugar

In a small saucepan, heat cream, cinnamon, nutmeg, ginger and salt to boiling, whisking to blend. Remove from heat and allow to infuse for 15 minutes. Meanwhile beat together egg yolks, sugar and brandy extract. Slowly pour heavy cream/spice mixture into egg/sugar mixture. Whisk in half and half and pumpkin puree. Pour mixture through a fine mesh sieve and use a spoon to press pumpkin through sieve. Discard any fibrous bits that remain and scrape pumpkin mixture off underside of sieve into liquid. Whisk together to combine well. Pour over hardened crust into ramekins. Place ramekins in preheated oven and carefully pour boiling water around ramekins so it comes half way up sides. Bake for 40 to 50 minutes until custard is almost set. It should be still slightly “jiggly” when removed from the oven. Remove ramekins from hot water bath and set on wire racks to cool. Refrigerate at least 6 hours before serving (or overnight). Just before serving sprinkle tops of Brulee with sugar and using a torch, heat until sugar is melted and a caramel color. Serves 6.