

Pumpkin Flan

adapted from [Epicurious](#)

printed from [Smells Like Food in Here](#)

2 c sugar
1 1/2 c heavy cream
1 c whole milk
5 whole large eggs plus 1 large egg yolk
15 oz [drained pumpkin puree](#)
1 tsp vanilla
1 1/2 tsp ground cinnamon
1/4 tsp ground ginger
1/4 tsp ground nutmeg
1/4 tsp salt

Put oven rack in middle position and preheat oven to 350°F. Heat soufflé dish in oven while making caramel.

Cook 1 cup sugar in a dry 2-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt.

Continue to cook, stirring occasionally with a fork, until sugar melts into a deep golden caramel.

Wearing oven mitts, remove hot dish from oven and immediately pour caramel into dish, tilting it to cover bottom and side. (Leave oven on.) Keep tilting as caramel cools and thickens enough to coat, then let harden.

Bring cream and milk to a bare simmer in a 2-quart heavy saucepan over moderate heat, then remove from heat.

Whisk together whole eggs, yolk, and remaining cup sugar in a large bowl until combined well.

Whisk in pumpkin, vanilla, spices, and salt until combined well.

Add hot cream mixture in a slow stream, whisking.

Pour custard through a fine-mesh sieve into a bowl, scraping with a rubber spatula to force through.

Stir to combine well.

Pour custard over caramel in dish.

Bake in a water bath until flan is golden brown on top and a knife inserted in center comes out clean, about 1 1/4 hours.

Remove dish from water bath and transfer to a rack to cool.

Chill flan, covered, until cold, at least 6 hours.