

Pumpkin Creme Brulee

(Adapted from [Woman's Day](#))

1 cup each heavy (whipping) cream and whole milk
1 cup canned 100% pure pumpkin
1 1/2 teaspoons) pumpkin pie spice
2 teaspoons) vanilla extract
5 large egg yolks
1/2 cup superfine granulated sugar, plus 6 Tbsp extra for topping
Pinch of salt

Whisk cream, milk, pumpkin and spice in a medium saucepan until blended. Heat just until simmering; remove from heat. Stir in vanilla.

Heat oven to 325°F. Arrange 6 shallow 1/2-cup crème brûlée dishes or ramekins in a large baking pan.

Put egg yolks, 1/2 cup sugar and the salt in a bowl; whisk to blend. Stir into cream mixture; fill dishes in baking pan. Place in oven and add enough boiling water to pan to come halfway up sides of dishes.

Bake 35 minutes or until edges of custard are set (a thin knife inserted near edges should come out clean) but centers are slightly softer. Remove pan from oven; carefully lift dishes to a wire rack to cool completely. Cover with plastic wrap and chill at least 4 hours until cold.

Blot tops of custards dry with paper towel. Working with 1 custard at a time, sprinkle 1 Tbsp of the remaining sugar evenly over custard to cover, gently moving dish from side to side to disperse sugar into an even layer. Using a small butane torch*, heat sugar until melted and caramelized. Repeat with remaining custards. Let stand a few minutes for sugar to harden.

*If you don't have a torch, put the ramekins an inch under the broiler for 20 seconds to harden sugar.