

Gingered Pumpkin Custard

Serves 10

Ingredients

- 1 1/2 c pumpkin puree (canned)
- 1 T. fresh ginger, peeled and grated
- 2 c. milk
- 3/4 c. sugar
- 1/2 t. nutmeg
- 1 t. ground cinnamon
- 1/2 t. allspice
- 1/2 t. salt
- 5 Large eggs
- 2 t. vanilla extract

Preparation

1. Set out ten 4 oz ceramic ramekins and coat with butter spray. Heat oven to 350°.
2. In a medium saucepan bring milk just to a boil and remove from heat.
3. In a bowl combine pumpkin, sugar, ginger, spices, salt and eggs. Mix in milk and vanilla until smooth.
4. Pour into ramekins and place ramekins in a baking pan that is deep enough to fill halfway up the sides of ramekins with water.
5. Place baking pan in the oven and carefully add water. Water should come halfway up the side of the ramekins. Be careful to not get water in the ramekins.
6. Bake for 45 minutes or until custard is nearly set. A toothpick or knife should come out clean.
7. Refrigerate overnight and serve topped with cinnamon flavored whipped cream.

