



Pumpkin Kahlua Custards

I created these years ago for the ABC's National Mike and Maty show in the Fall of 1996.

Yield: 12 servings
325°F

The spicy and taste of pumpkin, with the smooth texture of custard will leave your taste buds dancing for more.

1 (29-oz can)	pumpkin puree
1-1/2 cups	brown sugar, packed
6 large	eggs, room temperature
3 tbsp	Kahlua
2 tsp	ground cinnamon
1 tsp	ground nutmeg
1 tsp	ground ginger
2 cups	heavy cream, scalded

1. In a large bowl, whisk pumpkin, brown sugar, eggs, cinnamon, ginger and nutmeg.
2. Gradually add the scalded cream and whisk until smooth.
3. Divide mixture evenly into prepared custard cups, place into a water bath. Bake until a knife inserted into center comes out clean, about 22 to 28 minutes.
4. Serve warm or cold. Top with freshly whipped cream.