



Pumpkin Pot de Crème with Cranberry Compote

Prep: 35 minutes plus cooling

Cook/Bake: 50 minutes • Serves: 9

Pot de Crème

- 3 cups heavy cream
- $\frac{3}{4}$ cup 100% pure pumpkin
- $\frac{1}{2}$ cup plus 2 tablespoons granulated sugar
- $1\frac{1}{2}$ teaspoons ground cloves
- $1\frac{1}{2}$ teaspoons ground ginger
- $1\frac{1}{2}$ teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1 pinch salt
- 10 egg yolks

Cranberry Compote

- $\frac{3}{4}$ cup fresh cranberries
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup plus 2 tablespoons water

Pumpkin Whipped Cream

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{3}{4}$ teaspoon pumpkin pie spice plus additional for garnish (optional)

1. Prepare Pot de Crème: Preheat oven to 325°. In large saucepot, whisk 2 cups cream, pumpkin, sugar, cloves, ginger, vanilla extract, cinnamon and salt until combined; cook over medium heat 5 to 7 minutes or until sugar dissolves and tiny bubbles begin to form around edges, whisking occasionally.

2. In medium bowl, whisk egg yolks and remaining 1 cup cream. To temper egg yolk mixture, transfer $\frac{1}{3}$ of the warm cream mixture into yolk mixture while whisking constantly, then add cream-yolk mixture back to saucepot and whisk to combine. Strain through fine-mesh strainer; evenly divide into nine 4-ounce ramekins.

3. Place ramekins in 13 x 9-inch baking dish; add enough water to come $\frac{1}{2}$ of the way up sides of ramekins. Cover dish with foil; bake 45 minutes or until custard is set. Transfer ramekins to cooling rack; cool 30 minutes. Cover and refrigerate at least 2 hours or 2 days before serving.

4. Prepare Cranberry Compote: In medium saucepot, heat all ingredients to boiling over medium-high heat; reduce heat to medium-low and simmer 5 minutes or until cranberries burst and mixture thickens. Remove from heat; cool, cover and refrigerate at least 2 hours or 2 days before serving.

5. Prepare Pumpkin Whipped Cream: In large bowl, with mixer on low speed, beat cream, powdered sugar, vanilla extract and pumpkin pie spice 2 minutes; increase speed to medium-high and beat 4 minutes or until medium peaks form.

6. Serve Pot de Crème topped with Cranberry Compote and Pumpkin Whipped Cream; sprinkle whipped cream with pumpkin pie spice, if desired.

Approximate nutritional values per serving (1 Pot de Crème, 2 T. compote, 1 T. whipped cream):

479 Calories, 39g Fat (23g Saturated), 342mg Cholesterol, 51mg Sodium, 27g Carbohydrates, 1g Fiber, 6g Protein