



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

PUMPKIN CRÈME BRULEE

- 1 1/2 c mashed pumpkin
- 3/4 c brown sugar
- 1 T lemon juice
- 1/2 t cinnamon
- 1/4 t nutmeg
- 1 qt Purity Whipping Cream
- 3/4 c sugar
- 8 egg yolks
- 1 T vanilla
- 1/2 c brown sugar
- 1/2 c chopped, toasted pecans
- Purity Whipping Cream, whipped with powdered sugar, optional

Combine pumpkin, 3/4 c brown sugar, lemon juice, cinnamon and nutmeg; mix. Spoon into a 10-inch quiche dish coated with vegetable spray to form a bottom layer. Combine Purity Whipping Cream, sugar, egg yolks and vanilla in a medium-sized, heavy saucepan and cook over medium heat. Stir regularly until hot. Pour over pumpkin layer. Place dish in shallow baking pan. Add hot water to pan to depth of 1-inch. Bake at 325 F for 1 hour or until the center shakes slightly. Remove from water bath and cool on wire rack. Refrigerate a few hours or overnight. When ready to serve, sprinkle top of crème brulee evenly with brown sugar. Place on baking pan and broil 5-8-inches from the heat about 2 minutes or until the sugar melts. Let stand a couple of minutes for the sugar to harden. Sprinkle toasted pecans around the rim of the crème brulee and serve. May top with a dollop of whipping cream if desired.

Yield: 8-10 servings.