



Pumpkin Flan

Submitted by: Kristin Triolo; ©Epicurious.com

2 C sugar	1 t vanilla
1 ½ C heavy cream	1 ½ t ground cinnamon
1 C whole milk	1 t ground ginger
5 whole large eggs plus 1 large egg yolk	¼ t ground nutmeg
1 (15-ounce) can solid-pack pumpkin (1 ¾ cups; not pie filling)	¼ t salt

Make caramel:

Put oven rack in middle position and preheat oven to 350°F. Heat souffle dish in oven while making caramel.

Cook 1 cup sugar in a dry 2-quart heavy saucepan over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar melts into a deep golden caramel.

Wearing oven mitts, remove hot dish from oven and immediately pour caramel into dish, tilting it to cover bottom and side. (Leave oven on.) Keep tilting as caramel cools and thickens enough to coat, then let harden.

Pour custard through a fine-mesh sieve into a bowl, scraping with a rubber spatula to force through, and stir to combine well.

Pour custard over caramel in dish, then bake in a water bath until flan is golden brown on top and a knife inserted in center comes out clean, about 1 ¼ hours.

Remove dish from water bath and transfer to a rack to cool. Chill flan, covered, until cold, at least 6 hours.

Run a thin knife between flan and side of dish to loosen. Shake dish gently from side to side and, when flan moves freely in dish, invert a large platter with a lip over dish.

Holding dish and platter securely together, quickly invert and turn out flan onto platter. (Caramel will pour out over and around flan.)

Cooks' notes:

Flan can be chilled 1 day.

Serves 8