

FEATURED RECIPE

Ingredients

4 mini pumpkins (1 per person), seeds removed
1/4 c. half & half
1/4 c. heavy cream
2 egg yolks
1 1/2 Tbsp. sugar
Dash cinnamon, nutmeg, ground cloves, salt
1/4 c. cooked pumpkin meat
2 Tbsp. maple syrup
1/4 tsp. vanilla extract



Mini Custard Pumpkins

Miniature pumpkins add a festive touch to autumn meals.

Remove tops of pumpkins and hollow out. Bake pumpkins with lids for 15 minutes at 350°F.

While pumpkins are baking begin preparing custard. In a small saucepan, heat half & half, cream and sugar together until bubbles form along the sides of the pan. In small bowl, whisk egg yolk and spices. Remove cream from heat. Stir a small amount of hot cream into egg mixture to temper eggs and keep them from cooking. Add egg mixture to cream, stirring constantly. Stir in pumpkin, syrup and vanilla. Transfer to baked mini pumpkins.

Place filled pumpkins in baking pan. Add 1" boiling water to pan and bake pumpkins uncovered at 325°F for 25–30 minutes or until centers are just set. Remove pumpkins from baking pan and allow to cool for 10 minutes. Cover and refrigerate for at least 4 hours. Serve with whipped topping.

Optional:
whipped cream topping



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