

Bruleed Spiced Pumpkin Pie

Ingredients

32 Speculoos Cookies (8.8 ounces)
5 T Unsalted Butter (melted)
2 c Pumpkin Puree
2 Eggs (room temperature)
2 Egg Yolks (room temperature)
1/3 c Sugar (plus 3 tablespoons)
1/3 c Brown Sugar
1 c Heavy Cream
2 t Cinnamon
3/4 t Ground Ginger
1/2 t Allspice
1/8 t Cardamom
1/4 t Salt

Instructions

1. Add speculoos cookies into food processor and pulse until you have fine crumbs. Pour the crumbs into a mixing bowl and stir in the melted butter. The mixture will be thick, sandy, and coarse. Press crumbs into an ungreased 9-inch pie dish.
2. Preheat oven to 350 degrees and bake crust for 10 minutes. Let the crust cool while you are making the filling. Turn the oven up to 400 degrees.
3. In a bowl of a stand mixer with paddle attachment mix the pumpkin puree, eggs, egg yolks, brown sugar and 1/3 cup sugar together on medium speed until smooth. Slowly add in the whipping cream while mixing on low speed until smooth.
4. Use a spatula to scrape down the sides and bottom of the mixing bowl. Add salt, cinnamon,

Bruleed Spiced Pumpkin Pie

ginger, allspice and cardamom, mix on low until combined. Pour filling into crust.

5. Return the pie to the oven, and bake for another 50-60 minutes. The pie is done when the edges are set, and the center has just a little bit of a wobble. Transfer to a cooling rack once it's done, and allow to cool to room temperature before transferring to the fridge.

6. Chill the pie for 2-3 hours before serving. Before serving, sprinkle 3 tablespoons sugar over top of the pie. Use a kitchen torch to melt the sugar until it turns golden. Keep the torch moving across the pie as you go, so you don't burn the sugar.