Maple Pumpkin Brulee

Ingredients

1 c Heavy Cream
3/4 c Pumpkin Puree
1/3 c Maple Syrup (plus 1/4 cup)
1 t Ground Cinnamon
1/2 t Ground Nutmeg
1/2 t Ground Ginger
1/4 t Ground Cloves
3 Egg Yolks
1 Egg
0 pn Salt
1/2 c Brown Sugar
1/4 c Sugar
1 c Half and Half

Instructions

1.Preheat oven to 325 degrees. Whisk together cream, half and half, pumpkin, 1/4 cup maple syrup, cinnamon, nutmeg, ginger, and cloves in a saucepan. Heat over medium just until steam rises.
2.Whisk together egg yolks, egg, 1/3 cup maple syrup, and salt in a bowl. Slowly whisk warm cream mixture into egg mixture. Divide among six 4-oz. oven proof ramekins.
3.Arrange dishes in a baking pan, then carefully transfer pan to the oven. Add hot water to the pan and bake custards until set, 35-45 minutes; don't overcook.
4.Remove ramekins from water bath, cool, then cover loosely with plastic wrap. Chill until completely cold, preferably overnight.

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5.Combine brown sugar and sugar, then spread the mixture on a parchment-lined baking sheet. After baking the brulees, turn off the oven and place the sugar pan inside the oven for an hour to dry out the sugars. Transfer sugar to a food processor and pulverize until fine. Store in an airtight container until ready to caramelize.
6.Caramelize each custard before serving by burning sugar on top.