

PUMPKIN CUSTARD POTS

Crème de Potiron à la Cannelle

Source: The Gilded Table – October Edition

Prep Time: 15 minutes

Cook Time: 40 minutes

Yield: Serves 6



Recipe Description

Silky smooth and warmly spiced, these pumpkin custards are baked in small pots or ramekins until just set. Elegant yet comforting, they glow like miniature lanterns — a refined finish for an autumn woodland feast.

Ingredients

- 1 cup pumpkin purée (fresh or canned)
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{2}$ cup brown sugar
- 2 large eggs
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{4}$ teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- Pinch of salt

Directions

Prepare the oven:

Preheat to 325°F (160°C). Arrange 6 ramekins in a deep baking dish.

Make the custard base:

In a bowl, whisk pumpkin purée, cream, milk, sugar, eggs, spices, vanilla, and salt until smooth.

Bake gently:

Pour mixture into ramekins. Fill baking dish with hot water halfway up the sides of the ramekins (water bath).

Bake until set:

Bake 35–40 minutes, until custards are just set with a slight wobble in the center.

Remove and cool slightly.

Serve:

Enjoy warm or chilled, topped with whipped cream or a dusting of cinnamon.



Notes

- **Variation:** Add a splash of bourbon or maple syrup to the custard for extra woodland depth.
- **Presentation:** Serve in rustic clay pots, small glass jars, or hollowed mini pumpkins for a dramatic feast effect.
- **Make-Ahead:** Can be prepared a day ahead and chilled; garnish before serving.