

Pumpkin Flan

Attributed to Channel 8 (television broadcast)

Ingredients

Caramel Syrup

- 3 Tbsp corn syrup
- 6 oz sugar
- 3-5 Tbsp water

Custard

- 1 quart milk
- Vanilla (to taste)
- 1/4 tsp nutmeg
- Dash of ginger
- Dash of cinnamon
- 1 cup pumpkin
- 8 eggs
- 1 cup sugar

Instructions

Caramel Syrup

1. Combine corn syrup, sugar, and water in a saucepan and bring to a boil.

Custard

1. Scald the milk together with vanilla, nutmeg, ginger, and cinnamon.
2. Stir 1 cup pumpkin into the scalded milk mixture.
3. Beat 8 eggs with 1 cup sugar.
4. Add a little of the hot liquid to the eggs to temper them, then fold the egg mixture into the milk.

Assembly

1. Pour the caramel syrup into the baking vessel, then add the custard mixture over it.
2. Bake in a water bath at 325°F for 1 hour, or alternatively at 300°F.

Editor's Notes

- ***35 tb. water*** - This quantity (35 tablespoons, approximately 2 cups plus 3 tablespoons) is unusually large for a caramel syrup. I believe it should be 3-5 Tb. so I have used that here.

PUMPKIN FLAN

CHANNEL 8

Bring to a boil: 3 tb. corn syrup, 6 oz. sugar, and 35 tb. water.

Scald: 1 quart milk, vanilla, $\frac{1}{4}$ tsp. nutmeg, dash of ginger and cinnamon.

Stir 1 cup pumpkin into scalded milk.

Beat 8 eggs and 1 cup sugar. Add a little hot liquid to eggs and then fold into the milk.

Bake in water bath at 325 degrees for 1 hour or at 300 degrees.

