

Pumpkin Tart **Make 2-10" tarts**

Cinnamon Whipped Cream:

2 cups heavy cream, cold
1/2 cup confectioner's sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Pumpkin Filling:

6 eggs
3 lbs. 5 ounces pumpkin puree
2 1/2 cups granulated sugar
2/3 cup brown sugar
2 Tablespoon salt
4 teaspoon ground cinnamon
2 teaspoon ground ginger
1/2 teaspoon ground cloves
3 cups whole milk
18 oz. evaporated milk

Preheat oven to 375°F.

1. In a stand mixer fitted with the paddle attachment, blend together the eggs and pumpkin puree.
2. Stir together the sugar, brown sugar, salt, cinnamon, ginger and cloves then add it into the pumpkin mixture, continue to mix on medium-low speed until thoroughly combined.
3. Gradually pour in the milk and evaporated milk; mix until it is smooth and completely uniform.
4. Scoop mixture into a par-baked tart shell and spread evenly into the shell.
5. Bake for approximately 1 hour and 15 minutes. The center should be slightly dull in color and dry to the touch.
6. For the Whipped Cream: In a mixer fitted with the whip attachment, whip the chilled cream on medium speed until a soft peak begins to form. Stir together the cinnamon and sugar and slowly pour into the mixer, immediately followed by the vanilla. Turn the mixer onto medium-high speed and allow to mix until medium-stiff peaks are formed. Enjoy!

