

# Pumpkin-Caramel Tart

## Ingredients

### Crust

- 1<sup>1</sup>/<sub>4</sub> cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup melted butter

### Filling and Assembly

- Pinch of cream of tartar
- 1<sup>1</sup>/<sub>4</sub> cups granulated sugar, divided
- 1 cup heavy cream
- 1 cup canned pumpkin purée
- 2 tablespoons light brown sugar
- 1 tablespoon all-purpose flour
- 1<sup>1</sup>/<sub>2</sub> teaspoons finely grated peeled ginger
- 3/4 teaspoon ground cinnamon
- 3/4 teaspoon kosher salt
- 3 large eggs
- Whipped cream (for serving)

### Special Equipment

- A 9-inch springform pan

## Preparation

In a small bowl, combine the crumbs and sugar; add butter and blend well. Press onto the bottom and up the sides of an ungreased 9-inch springform pan. Bake at 375° for 8-10 minutes or until crust is lightly browned. Cool on a wire rack before filling.

Bring cream of tartar, 1 cup granulated sugar, and 2 Tbsp. water to a boil in a medium saucepan over medium heat, stirring until sugar dissolves. Increase heat to medium-high and cook, swirling pan occasionally (do not stir), until caramel is a deep amber color, 8-10 minutes. Remove from heat. Whisking constantly, carefully add cream (mixture will be extremely hot and will bubble vigorously); whisk until smooth. Let caramel cool slightly in pot.

Whisk pumpkin purée, brown sugar, flour, ginger, cinnamon, and salt in a large bowl. Gradually add caramel and eggs, whisking until well blended. Scrape filling into prepared crust.

Bake tart, rotating halfway through, until filling is set around edges and center barely jiggles, 30–35 minutes. Transfer to a wire rack and let cool in pan.

Serve with whipped cream.