

## THE WAY THE COOKIE CRUMBLES



### **Pumpkin Oatmeal Brûlée** (adapted from Cook's Illustrated's Perfect Oatmeal)

I've had better luck brûléeing sugar with larger crystals, which is why demerara is recommended. Turbinado or sanding sugar should work too. Without any special sugars, an even mixture of granulated and brown sugar has worked well for me in the past. It's difficult to estimate how much you'll need, as it will depend on the size and shape of the bowls.

2½ cups water  
1 cup milk  
1 tablespoon butter  
1 cup steel-cut oats  
2 teaspoons pumpkin pie spice  
1 cup pumpkin puree  
2 tablespoons brown sugar  
½ teaspoon salt  
demerara sugar, or a mix of white sugar and brown sugar, for topping

1. In a medium saucepan over medium-high heat, heat the water and milk until simmering.
2. Meanwhile, in a medium skillet, melt the butter over medium heat. Add the oats and cook, stirring constantly, until the oats start to smell like butterscotch, 2-3 minutes. Add the spices and continue to stir constantly until the spices are fragrant, about 30 seconds. Pour the oat/spice mixture into the milk and water.
3. Reduce the heat to low and simmer, stirring occasionally, until the mixture is slightly thickened, about 20 minutes. Add the pumpkin, brown sugar, and salt, and continue to simmer lightly, stirring occasionally, until the oatmeal is thick and creamy. Immediately pour the oatmeal into serving bowls. Set aside for 5-10 minutes for a skin to form on top.
4. Working with one bowl at a time, distribute an even layer of the demerara sugar over the oatmeal. With a butane torch, immediately caramelize the sugar. Repeat with the remaining bowls; serve immediately.