

Pumpkin Pie Ice Cream by Lynn's Recipes



Lynn demonstrates how to make Pumpkin Pie Ice Cream which is great for this time of year. It would make a great Thanksgiving dessert. This recipe comes from Cuisinart.

Ingredients:

- 1-1/2 cups whole milk
- 1 cup packed light or dark brown sugar
- 2 Tablespoons molasses or dark corn syrup
- 1-3/4 cups pumpkin puree (solid pack pumpkin)
- 1-1/2 teaspoons cinnamon
- 1 teaspoon ginger
- ¼ teaspoon freshly ground nutmeg
- 2-1/2 cups heavy cream
- 1 teaspoon vanilla extract
- 1 cup crumbled ginger snaps, vanilla butter cookies, or graham crackers

In a medium mixing bowl, use a hand mixer on low speed to combine the milk, brown sugar, and molasses until the sugar is dissolved, about 1 to 2 minutes. Stir in the pumpkin puree, cinnamon, ginger, and nutmeg. Add heavy cream and vanilla. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20-25 minutes. Add the crumbled cookies during the last 5 minutes of mixing. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours.

Remove from freezer about 15 minutes before serving.

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