

Pumpkin Ice-Cream

Ingredients

- 8 ounces heavy whipping cream
- 14 ounces sweetened condensed milk
- $\frac{3}{4}$ cup pumpkin puree
- 1 teaspoon pumpkin pie spice
- $\frac{1}{2}$ teaspoon vanilla extract

Directions:

Whip the cream until stiff peaks form. If using an electric mixer, use the paddle attachment. Gradually add condensed milk while continuing to beat. Stir in the pumpkin puree, vanilla extract, and pumpkin pie spice. Pour mixture into a 9 x 5-inch loaf pan or freezer container then freeze overnight.



Notes:

- TIP: Chill your condensed milk, heavy whipping cream, and loaf tin in the fridge before you start. It will make everything freeze more easily than if you start them at room temperature.
- TIP: If you're using an electric mixer, you can also freeze your beaters and bowl for 30 minutes before starting the recipe for the best results.
- TIP: Lining the loaf pan with parchment paper prior to filling it will make clean up much easier.