

PUMPKIN ICE CREAM PIE

By Dorothy Zehnder

1 cup canned or cooked, mashed pumpkin
½ cup firmly packed brown sugar
¼ teaspoon ground nutmeg
½ teaspoon ground cinnamon
1 quart vanilla ice cream, softened
1 graham cracker crust (recipe follows)
Whipped cream
Chopped pecans

Combine first 4 ingredients in a large mixing bowl, stirring until sugar dissolves. Add ice cream; mix thoroughly. Spoon into graham cracker crust; freeze 8 hours. Garnish with whipped cream and chopped pecans. Let stand at room temperature 5 minutes before serving.
Yield: one 9-inch pie

Graham Cracker Crust:

1 ¼ cups graham cracker crumbs
3 tablespoons sugar
1/3 cup butter or margarine, melted

Combine graham cracker crumbs and sugar; stir in butter, mixing well. Press mixture firmly into 9-inch pie plate. Bake at 350 for 8 minutes; cool before filling.

Yield: one 9-inch crumb crust

****Note from Dorothy – This is the perfect dessert for the holiday season. Cool and refreshing. I use cooked pumpkin whenever possible, but the canned version is tasty too and less hassle.*