

# Pumpkin Ice Cream Pie

## PUMPKIN ICE CREAM PIE

Chronicle kitchen-tested recipe from Ginnie Hucabay.

- ¼ cup brown sugar
- ¾ cup canned pumpkin
- ½ teaspoon cinnamon
- ¼ teaspoon ginger
- Dash nutmeg
- Dash ground cloves
- ¼ teaspoon salt
- 1 quart vanilla ice cream
- ½ cup chopped pecans, plus pecan halves to garnish
- 1 prepared graham cracker crust
- 1 cup whipping cream, whipped, to garnish

■ Combine the brown sugar, pumpkin, spices and salt in a medium-size pot. Cook over medium heat, stirring constantly, until the sugar dissolves. Let cool. Beat into softened ice cream; add nuts. Spoon the mixture into the crust.

■ Freeze until firm. To serve, garnish with whipped cream and pecan halves.



BEN DESOTO : CHRONICLE

**PUMPKIN ICE CREAM PIE:** Make dessert time Thanksgiving in August with this refreshing creation.