

Perfect Pumpkin Ice Cream



Ingredients

14 oz. can sweetened condensed milk

1/2 cup pure pumpkin puree

1 tsp. pure vanilla extract

1 tsp. pumpkin pie spice

2 cups very cold heavy whipping cream

Directions

Line one standard-size loaf pan with waxed paper, set aside. In a large mixing bowl, whisk together sweetened condensed milk, pumpkin puree, vanilla extract and pumpkin pie spice until smooth, set aside. In a separate bowl of an electric mixer, beat the whipping cream on high until stiff peaks form. Transfer half of the whipped cream into the pumpkin mixture and gently stir until almost mixed. Add the remaining whipped cream and gently fold into the mixture until smooth. Pour into prepared loaf pan and place an additional piece of waxed paper over top,

pressing down over the mixture to prevent ice crystals from forming. Place in freezer on a flat surface and let set for 4 to 6 hours or until solid.