

Pumpkin Ice Cream Recipe:

Ingredients:	Equipment:
2 cups heavy cream	2-quart ice cream maker
1 cup whole milk	1x large bowl
1 cup pumpkin puree	1x liquid measuring cup
1 cup brown sugar	dry measuring cups
2 tsp pumpkin pie spice	measuring spoons
1 tsp vanilla	whisk
¼ tsp kosher salt	

Steps with Ice Cream Maker:

1. Add cream, milk, and pumpkin puree to large bowl
2. Add brown sugar, pumpkin pie spice, vanilla, and salt to cream mixture. Whisk to combine
3. Add mixture to ice cream maker. Churn for 15-20 minutes until thick and creamy
4. Transfer to a container and freeze 2-4 hours before serving.
5. Grab Spoons and Enjoy!

Step without Ice Cream Maker:

1. For step one, do not add the cream. Add whipped cream as described in the next step at step 3
 - a. Whip the heavy cream with an electric mixer (or whisk by hand) until stiff peaks form. Ensure the cream and mixing bowl are cold when starting.
 - b. Add the whipped cream to step 3. Churn until thick and creamy

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