

# Pumpkin Gingersnap Ice Cream

## Ingredients

- 1 can 15-oz 100% pure pumpkin
- 1 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/4 tsp ground cloves
- 1 qt premium vanilla ice cream
- 16 gingersnap cookies coarsely crumbled

## Summary

**Yield:** 8

**Source:** Pam Anderson,  
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**Prep Time:** 45 minutes

**Category:** Desserts

**Cuisine:** American

## Instructions

Heat pumpkin, ginger, cinnamon and cloves in a medium saucepan, stirring to blend flavors, about 5 minutes. Transfer to shallow pan; freeze to cool quickly.

Soften ice cream ( 15 to 30 seconds on High in the microwave).

Turn into a large bowl; stir in pumpkin puree until incorporated.

Crumble 16 gingersnaps into ice cream and continue to fold until incorporated.

Freeze until ready to serve

## Notes