

# G O O P



## Thanksgiving Pumpkin Ice Cream Pie with Maple Whipped Cream

### ingredients

- 1 cup of graham cracker crumbs (about 1 sleeve, ground in the food processor)
- 1 tablespoon sugar
- 5 tablespoons melted butter
- 1 pint vanilla ice cream, softened
- 1 can pureed pumpkin (or 1-3/4 cups fresh)
- 1/4 teaspoon each ground allspice, cinnamon, nutmeg and cloves
- Maple Whipped Cream (see recipe below)

### preparation

Preheat the oven to 350° F.

Combine the graham cracker crumbs, sugar and melted butter in a pie pan (why bother washing a mixing bowl?). Mix together with your fingers and then press evenly to cover the bottom and sides of the pan. It helps to press the mixture with the bottom of a small measuring cup. Bake for ten minutes or until light brown. Let cool while you prepare the filling.

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# G O O P



## Thanksgiving Pumpkin Ice Cream Pie with Maple Whipped Cream

### preparation (cont'd)

In a large bowl, beat together the ice cream, pumpkin and spices. Spread evenly into the cooled pie shell and stick in the freezer for at least three hours before serving. When ready to serve, spread the top with Maple Whipped Cream.

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