

No-Churn Pumpkin Pie Ice Cream

Ingredients:

1 store-bought frozen pie shell
1 teaspoon granulated sugar
1/4 teaspoon ground cinnamon
1-15 ounces can pumpkin pie filling
1-14 ounces can sweetened condensed milk (about 1 cup)
pinch fine salt
2 cups cold heavy cream
caramel sauce, for drizzling



Directions:

Put a 9-by-5-by-3-inch loaf pan in the freezer to chill. Preheat the oven to 375 degrees F. Sprinkle the pie shell with the sugar and cinnamon and bake until the crust is golden brown, 12 to 14 minutes. Set aside to cool, then crumble.

Meanwhile, whisk together the pumpkin pie filling, condensed milk and salt in a large bowl and set aside.

Whip the cream with the Bosch Universal Mixer equipped with the whips, medium-high until firm peaks form, about 2 minutes. Fold 1 cup of the whipped cream into the condensed milk mixture with a rubber spatula until combined, then fold the lightened mixture into the whipped cream until well blended. Pour half of the ice cream into the chilled loaf pan and layer all but 1 cup of the pie crust over it. Top with the remaining ice cream. Cover with plastic wrap and freeze until solid and scoopable, about 3 hours or up to overnight. Serve with a drizzle of caramel sauce and the reserved pie crust.