

Frozen Pumpkin Pie

Ingredients

- 1 9-inch graham cracker crust
- 1 cup canned pumpkin
- 1/2 cup sugar
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1 quart vanilla ice cream
- Cinnamon to taste (optional)

Instructions

1. Combine pumpkin and sugar.
2. Add salt, ginger, and nutmeg (and cinnamon if using).
3. Stir ice cream to soften, then fold into pumpkin mixture.
4. Pour into a 9-inch graham cracker crust.
5. Freeze until firm, about 4 hours.
6. Remove from freezer a little while before cutting and serving.

FROZEN PUMPKIN PIE

1 c. canned pumpkin
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp nutmeg
 $\frac{1}{2}$ tsp. ginger
1 quart vanilla ice cream

(cinnamon if desired) . . to taste

Combine pumpkin and sugar. Add salt, ginger and nutmeg. (+ cinnamon). Stir ice cream to soften and fold into pumpkin mixture. Put in graham cracker crust. (9 in. size). Freeze until firm about 4 hours. Take out of freezer a little while before cutting.

