

## **PUMPKIN ICE CREAM**

By Kim "Daisy" Nelson

### **Ingredients:**

1 1/2 cups light brown sugar  
1/2 cup granulated sugar  
8 egg yolks  
4 cups heavy cream  
4 cups whole milk  
1 29 oz. can 100% pure pack pumpkin COLD  
1/4 teaspoon salt  
2 teaspoons pumpkin pie spice  
2 tablespoons pure vanilla extract

### **Instructions:**

1. Whisk sugars, yolks and milks until smooth. Whisk constantly over medium heat until thickened and will coat the back of a spoon and reaches 175 degrees. This will take 15-20 minutes. Remove from heat.
2. Whisk in COLD pumpkin, salt, pumpkin spice and vanilla. Cover and chill overnight.
3. Pour into 6-quart ice cream churn. Add ice and rock salt. When finished, put into pint containers and freeze. This recipe will make 12 1/2 pints.
4. Serve with Ginger snaps, toasted pecans, moonshine caramel sauce, shine soaked cherries.