



Pumpkin Cheesecake Ice Cream

Level: Easy

Cooking Time: 13 minutes

Fills two 9"x5"x3" loaf pans

Prep + Freezing Time: 1 hour + 48 hours



Pumpkin Ice Cream:

1½ cups whole milk

1 cup light brown sugar, packed

2 Tbsp. blue agave syrup

1¾ cups pumpkin puree (canned solid pack pumpkin, i.e. Libby's®)

1½ tsp. ground cinnamon

1 tsp. ground ginger

¼ tsp. freshly ground nutmeg

2½ cups heavy whipping cream

1 tsp. pure vanilla extract

In a large mixing bowl, with a hand mixer on low speed, blend the milk, brown sugar, and blue agave until the sugar is dissolved, about 2 minutes. Stir in the pumpkin puree, cinnamon, ginger, and nutmeg until combined. Add heavy whipping cream and vanilla. Stir to combine.

Turn your ice cream maker on and pour pumpkin mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 25 to 30 minutes. Transfer the pumpkin ice cream to an airtight container and freeze. Wash, rinse, dry, and place freezer bowl back in the freezer to prepare for cheesecake ice cream.

Recipe adapted from Cuisinart® Recipe Booklet, Pumpkin Pie Ice Cream, page 4, 2006.

Cheesecake Ice Cream:

1 (8 oz.) brick cream cheese, softened

1 cup white granulated sugar

2 cups heavy whipping cream

1 cup whole milk

1 tsp. pure vanilla extract

Pinch of coarse kosher salt

In a large mixing bowl, with a hand mixer on high speed, blend the cream cheese and sugar until smooth, about 5 minutes. Stir in heavy whipping cream, milk, vanilla, and salt.

Turn your ice cream maker on and pour cream cheese mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 25 to 30 minutes. Transfer the cheesecake ice cream to an airtight container and freeze for at least 4 hours.

Buttery Pecan Graham Crackers:

- 1 packet (or 9 full sheets) honey graham crackers
- 4 Tbsp. unsalted butter
- $\frac{1}{8}$ cup white granulated sugar
- $\frac{1}{4}$ cup coarsely chopped pecans

Preheat oven to 325°F. Line a half sheet pan (approx. 18"x13") with foil and place crackers side-by-side (do not break crackers apart) on pan. Set aside. In a small saucepan, melt butter and sugar on medium heat without stirring until bubbly, about 2 to 3 minutes. With a pastry brush, evenly brush melted butter mixture over crackers. Sprinkle chopped pecans over crackers. Bake for 7 minutes, rotate pan, and bake for another 6 minutes. Cool completely in pan on wire rack. Store in an airtight container.



Cinnamon Cream Cheese Ribbon:

- 1 (8 oz.) brick cream cheese, softened
- $\frac{1}{4}$ cup confectioners powdered sugar
- $\frac{1}{2}$ tsp. ground cinnamon

In a medium bowl, with a hand mixer on low speed, mix all ingredients until smooth. Place cream cheese mixture in a sandwich-sized Ziploc® bag, and refrigerate until ready to assemble pumpkin cheesecake ice cream.

To assemble pumpkin cheesecake ice cream: Take out containers of pumpkin and cream cheese ice cream from freezer. Let sit on counter for 5 to 10 minutes to soften. Create layers by scooping pumpkin ice cream into a loaf pan or ice cream container, alternating with the cream cheese ice cream. Cut off a corner of the sandwich-sized Ziploc® bag filled with cinnamon cream cheese and squeeze ribbons in between the ice cream layers. While layering, crumble or crush buttery pecan graham crackers throughout, as much as desired. Repeat layering until container is full. Repeat process with second loaf pan or second ice cream container. Freeze overnight to harden.

