

Pumpkin Ice Cream

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Categories: Ice Cream

** Ingredients

2	cups	Heavy Cream (see notes)
1/2	cup	Sugar
	pinch	Salt
		**
5		Egg Yolks
		**
8	ounces	Pumpkin Puree
1/4	cup	Brown Sugar (2 oz)
1/2	tsp	Cinnamon
1/2	tsp	Ginger (powdered)
	pinch	Nutmeg
	pinch	Cloves
		**
1	tsp	Vanilla
1	Tbsp	Makers Mark

** Directions

Heat the milk, white sugar, and salt in a saucepan. Heat to 130 degrees.

In a separate bowl whisk the egg yolks. Temper the milk and egg yolks. Pour eggs into the saucepan and cook over low heat stirring constantly. Bring the mixture to 170 degrees, about 10 to 15 minutes.

Combine the pumpkin, brown sugar, and spices. Add to the warm custard. Let cool for about 15 minutes.

Add the vanilla and Makers Mark. Chill in the refrigerator for at least 4 hours, overnight is better.

Make ice cream as per the directions for your unit.

** Notes: Use Trader Joe's heavy cream as it a lower fat content. Clover heavy cream is 36% butterfat and the ice cream many have grains of butter. Careful not to over churn.