



Homemade Pumpkin Ice Cream

★★★★☆

Folks who favor the flavor of pumpkin really need to try this spiced ice cream. But be prepared to make more! —Taste of Home Test Kitchen

TOTAL TIME: Prep: 15 min. Process: 20 min./batch + freezing

YIELD: about 1 quart.

Ingredients

2 cups heavy whipping cream

1-1/2 cups canned pumpkin

1 cup packed brown sugar

1 teaspoon ground ginger

1 teaspoon ground cinnamon

1 teaspoon vanilla extract

1/4 teaspoon salt

1/8 teaspoon ground cloves

Directions

1. In a large bowl, combine all ingredients; stir until the sugar is dissolved. Fill cylinder of ice cream freezer two-thirds full; freeze according to manufacturer's directions.

2. Refrigerate remaining mixture until ready to freeze. Transfer to a freezer container; freeze for 2-4 hours before serving.