

Ice Cream Pumpkin Pie

Makes one 9-inch pie

Ingredients:

1/3 cup sliced almonds	¼ tsp. ground cloves
1 envelope unflavored gelatin	¾ cup water
2/3 cup packed brown sugar	2 cups vanilla ice cream, slightly softened
1 tsp. ground cinnamon	1 cup canned pumpkin
½ tsp. ground ginger	1 (9 inch) graham cracker crust (see below for recipe)

Instructions:

1. Preheat oven to 350 F. Place almonds in a shallow pan and toast in oven for about 6 minutes, or until golden. Stir every few minutes to keep from burning. Set aside to cool.
2. In medium saucepan, combine the gelatin, sugar, cinnamon, ginger and cloves.
3. Stir in water. Bring to a boil over medium heat, stirring constantly.
4. Remove from heat and alternately stir in ice cream and pumpkin, a little at a time, until mixed. If ice cream doesn't melt completely, turn heat back on to low and stir until completely melted.
5. Pour into bowl and refrigerate until mixture just begins to mound, about 20-30 minutes.
6. Pour mixture into pie crust and refrigerate overnight.
7. Serve with whipped cream and toasted almonds.

Graham Cracker Crust

Makes one 9-inch crust

Ingredients:

8 oz graham crackers (about 16 full crackers)

6 Tbsp. unsalted butter, melted

¼ cup granulated sugar

½ tsp. ground cinnamon

Instructions:

1. Preheat oven to 350 F.
2. Use a food processor or blender to crush crackers into crumbs.
3. Pour crumbs into a large plastic Ziploc bag. Add sugar, cinnamon and melted butter.
4. Squish bag with fingers until ingredients are evenly mixed together.
5. Press into a **well buttered** 9-inch pie plate. Use a drinking glass to evenly press mixture into bottom of plate and use your fingers to press along the sides.
6. Bake for 10 minutes.
7. Cool to room temperature before filling. Crust can also be set by covering with plastic wrap and refrigerating for 30 minutes to cool.