

No-Churn Pumpkin Pie Ice Cream

Poetry & Pies

prep time: 15-20 minutes

bake time: 5-10 minutes

chill time: 4-5 hours

total time: 5 hours, 30 minutes

servings: about 12



Ingredients

for the graham cracker crust crumble

- 6 full graham cracker sheets (20 tiny rectangles--approx 84g, depending on brand)
- 3 tablespoons (37g) brown sugar
- 1 teaspoon (3g) cinnamon (or use cinnamon graham crackers)
- 4 tablespoons (56g) salted butter, melted

for the pumpkin pie ice cream

- 14 ounces (397g) sweetened condensed milk
- 1 cup (about 250g) plain pumpkin puree
- 1 tablespoon (13g) pure vanilla extract
- 1 tablespoon (8g) pumpkin pie spice
- 1 teaspoon (3g) cinnamon
- 2 cups (462g) heavy whipping cream

Instructions

1. First, make the graham cracker crumble. Preheat the oven to 350F/175C. Blend the graham crackers, brown sugar, and cinnamon in a food processor until finely ground. Stir or pulse in the melted butter. Squeeze the mixture into crumbs and spread on a [rimmed baking sheet](#). Bake 5-10 minutes, until slightly darkened. Watch carefully, as baking times may vary by oven. Remove from oven and set aside to cool while you make the ice cream base.
2. Make the pumpkin pie ice cream. Stir the sweetened condensed milk, pumpkin puree, vanilla, pumpkin pie spice, and cinnamon in a large bowl until well blended. Set aside.

3. Add the 2 cups heavy cream to the bowl of your stand mixer fitted with the whisk attachment (or a large mixing bowl, using handheld beaters). Beat the cream on medium until frothy and bubbles start to form, about 30 seconds. Slowly turn it up to high (you can start out on high, but you'll most likely get quite a bit of splatter on you and your kitchen). Let mix for 1-2 minutes, until stiff peaks **just** start to form. It should hold its shape well but still be shiny looking--don't let it turn matte. Watch it carefully, as your mixer and kitchen temp can alter the time this takes.
4. Once the heavy cream **just** starts to form stiff peaks, turn it off.
5. Add about $\frac{1}{3}$ of the whipped cream to the pumpkin mixture and stir/fold it in gently until fully combined. Add another $\frac{1}{3}$ of the whipped cream and fold it in gently until fully combined. Add the remaining $\frac{1}{3}$ along with about half of the fully cooled graham crackers and fold it until fully combined. (Doing this in 3 additions helps keep it fluffier and get that "slow churned" texture without actually churning your ice cream.)
6. In a [bread loaf pan](#) or similarly sized dish, spread about $\frac{1}{3}$ of the ice cream on the bottom. Sprinkle $\frac{1}{3}$ of the remaining graham crumbs. Spread another $\frac{1}{3}$ of the ice cream, followed by another $\frac{1}{3}$ of the grahams. Repeat this one last time with the remaining ice cream and the remaining graham cracker crumble.
7. Cover and freeze at least 4-5 hours, or overnight, until set. Depending on your freezer, you may need to let it sit on your counter about 5 minutes before scooping.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least a month, but this can vary depending on your freezer and how well-sealed it is.