

## Pumpkin Ice Cream Pie



3 cups of Turkey Hill Vanilla Light Ice Cream, softened  
3 large eggs  
1  $\frac{3}{4}$  cups fresh pumpkin (or 15-oz. can of solid pumpkin)  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  tsp. salt  
1  $\frac{1}{2}$  tsp. pumpkin pie spice (or  $\frac{1}{2}$  tsp. cinnamon)  
additional cinnamon (optional)  
2 9" pie shells (not deep dish)

In a medium mixing bowl, beat eggs slightly. Stir in pumpkin, sugar, salt, and spice. Add softened ice cream and beat until smooth. Pour into pie shells. Sprinkle with additional cinnamon if desired. Bake at 425\* for 15 minutes, then reduce heat to 350\* and bake 30 minutes more. Cool on racks for two hours. Chill before serving.

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