

UDDERLY *ridiculous*

RECIPE FROM  
RECIPEGIRL



## Ice Cream Pumpkin Pie

### INGREDIENTS:

2 pints Udderly Ridiculous  
Pumpkin Spice Ice Cream

1/3 cup unsalted butter, melted  
(about 5 1/2 tablespoons)

1 1/3 cups graham cracker crumbs  
(use gluten-free graham cracker  
crumbs)

1/4 cup granulated sugar

Whipped cream or whipped  
topping for serving, optional

*Pumpkin Spice*



### DIRECTIONS:

- 1) Preheat oven to 350F and spray a 9-inch pie dish with cooking spray; set aside.
- 2) In a large microwave-safe bowl, melt the butter, about 1 minute on high power. Add the graham cracker crumbs, granulated sugar, and stir to combine. Turn mixture out into prepared pie dish, hard packing it with a spatula or your fingers, making sure to extend the mixture up around the sides. Bake for 10 minutes; set aside to cool.
- 3) While pie cools, make sure your Pumpkin Spice Ice Cream has softened significantly. Pour this into the crust and place in the freezer to chill for at least 4+ hours (overnight is fine) or until set.
- 4) Prior to slicing, you may wish to place pie on counter for about 5 minutes so it's not as firm. Optionally, top with whipped cream before serving.