



# Noreen's Kitchen

## Pumpkin Pie No Churn

### Ice Cream

#### Ingredients

2 cups heavy cream, whipped to stiff peaks	1 teaspoon pumpkin pie spice
1, 14 ounce can sweetened condensed milk	1/4 cup Torani Pumpkin Pie syrup (optional)
1 cup pumpkin Puree	1 teaspoon vanilla extract

#### Step by Step Instructions

Combine sweetened condensed milk, pumpkin puree, syrup, spices and vanilla in a large bowl and whisk until well combined.

Fold half of the whipped cream into the milk mixture slowly as to not deflate the whipped cream.

Fold in the remaining whipped cream until well combined.

Pour ice cream mixture into a loaf pan that has been triple lined with plastic wrap, allowing the ends of the wrap to extend over the edges of the pan.

Tap the pan slightly to release any air bubbles.

Cover surface with plastic wrap and seal.

Freeze for at least 6 hours but overnight is best.

Serve and enjoy!

**Enjoy!**