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# Pumpkin Ice Cream Squares

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 8

## **GINGERSNAP CRUST**

**1 cup finely crushed gingersnap crumbs**

**1/4 cup sugar**

**1/4 cup margarine, melted**

## **FILLING**

**1 envelope unflavored gelatin**

**1/4 cup water**

**1/2 cup canned pumpkin**

**1/2 teaspoon salt**

**1 teaspoon cinnamon**

**1/4 teaspoon ginger**

**1/4 teaspoon nutmeg**

**1 teaspoon vanilla**

**1 quart vanilla ice cream**

**whipped cream (or dessert sauce)**

In a bowl, combine the gingersnap crumbs, sugar and margarine. reserving 1/3 cup for use later. Press the crumb mixture into a 8x8x2-inch baking dish.

In a saucepan, soften the gelatin in cold water. Combine with the pumpkin, salt, cinnamon, ginger and nutmeg. Stir over low heat until the gelatin is dissolved. Cool.

In a chilled bowl, stir the ice cream until it softens. Add the vanilla to the pumpkin mixture and fold in the ice cream. Spoon over the crust. Sprinkle the reserved crumbs on top.

Freeze.

Cut into squares and serve with whipped cream or Praline Ice Cream Sauce (Sauces, Dessert).

## **Dessert**

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*Per Serving (excluding unknown items): 256 Calories; 13g Fat (44.5% calories from fat); 3g Protein; 33g Carbohydrate; 1g Dietary Fiber; 29mg Cholesterol; 281mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 2 1/2 Fat; 2 Other Carbohydrates.*