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## Pumpkin Spice Latte Ice Cream

- 1 cup cold heavy cream
- 1 tsp. pure vanilla extract
- ½ tsp. pumpkin pie spice
- 1½ tsp. instant espresso powder
- 14-oz. can cold sweetened condensed milk



1. Chill a mixing bowl and the beaters for an electric mixer for at least 30 minutes.
2. In the chilled mixing bowl, whip heavy cream until just thickened. Add vanilla, pumpkin pie spice and espresso powder.
3. Continue whipping until soft peaks form.
4. With mixer running, slowly add the sweetened condensed milk and whip for an additional 3 to 4 minutes.
5. Transfer mixture to a lidded container. Freeze for at least 6 hours or overnight.