

# Pumpkin Milkshakes

Disney's Wilderness Lodge

Artist Point



## Ingredients for Pumpkin Ice Cream

- 🇺🇸 1 cup canned or fresh pumpkin
- 🇺🇸 1 teaspoon vanilla extract
- 🇺🇸 5 egg yolks
- 🇺🇸 3/4 cup brown sugar, divided
- 🇺🇸 2 cups heavy cream, divided
- 🇺🇸 1/2 teaspoon ground ginger
- 🇺🇸 1/2 teaspoon ground cinnamon
- 🇺🇸 1/4 teaspoon salt
- 🇺🇸 1/8 teaspoon ground nutmeg
- 🇺🇸 1 tablespoon bourbon whiskey

## Directions

1. Whisk pumpkin and vanilla in a small bowl until combined. Refrigerate until ready to use.
2. Combine egg yolks, 1/4 cup brown sugar, 1/2 cup heavy cream, ginger, cinnamon, salt and nutmeg in a bowl, whisking until sugar is dissolved. Set aside.
3. Combine remaining 1 1/2 cups of heavy cream and 1/2 cup of brown sugar in a medium saucepan. Whisk over medium heat for 5 minutes, or until bubbles form around edge of pan. Remove from heat.
4. Gradually whisk 1/2 cup of warm cream and sugar into egg mixture until smooth. Pour egg mixture into saucepan with cream and sugar. Cook over medium heat, stirring constantly with a wooden spoon for 5 minutes, or until custard is thick enough to coat the back of the spoon, but not boiling.
5. Strain custard through a fine mesh strainer into a bowl. Place bowl in an ice bath and stir to cool. Whisk pumpkin mixture into custard. Cover with plastic wrap, pressing directly to top of custard. Refrigerate at least 3 hours.
6. Transfer to an ice cream maker and freeze according to manufacturer's instructions. Add bourbon during the last minute of churning. Store covered in freezer until ready to serve.

## Ingredients for Pumpkin Milkshakes

- 🇺🇸 3 cups Pumpkin Ice Cream
- 🇺🇸 1 1/2 cups heavy cream, plus more, if needed

## Directions

1. Place ice cream and heavy cream in a blender. Blend on medium speed until smooth, adding additional heavy cream if milkshakes are too thick.
2. Pour into glasses and serve.

