



Pumpkin Ice Cream Pie with Chocolate-Almond Bark and Toffee Sauce

READY IN



45 min.

SERVINGS



8

CALORIES



1157 kcal

DESSERT

Ingredients

- 1 cup pumpkin pure canned
- 0.3 cup plus dark
- 1 cup brown sugar packed ()
- 7 ounces graham crackers whole
- 0.3 teaspoon ground allspice
- 0.5 teaspoon ground cinnamon
- 0.5 teaspoon ground ginger
- 2 cups heavy whipping cream chilled divided

- 0.5 teaspoon nutmeg freshly grated
- 0.1 teaspoon salt
- 6 ounces bittersweet chocolate chopped
- 0.5 cup slivered almonds toasted coarsely chopped
- 2 tablespoons sugar
- 3 tablespoons butter unsalted
- 1 teaspoon vanilla extract
- 2 quarts premium vanilla ice cream
- 3 tablespoons water

Equipment

- bowl
- baking sheet
- sauce pan
- baking paper
- oven
- whisk
- hand mixer
- offset spatula

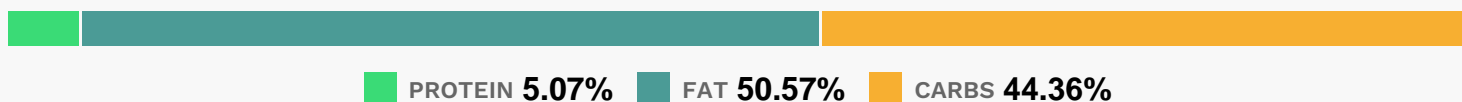
Directions

- Preheat oven to 350°F. Finely grind graham crackers in processor.
- Mix in sugar.
- Add butter; mix to blend. Press onto bottom and up sides of 10-inch-diameter glass pie dish.
- Bake until light brown around edges, about 12 minutes. Cool completely.
- Whisk first 9 ingredients in medium bowl. Slightly soften ice cream in microwave in 10-second intervals. Measure 1 cup ice cream; cover and freeze (reserve for another use). Spoon remaining ice cream into large bowl. Working quickly, add pumpkin mixture and fold just until swirled into ice cream (do not blend completely). If ice cream begins to melt, freeze until almost firm. Spoon ice cream filling into cooled crust, cover with plastic, and freeze until firm, at

least 6 hours. DO AHEAD: Can be made 2 days ahead. Keep frozen.

- Line baking sheet with parchment paper; spray with nonstick spray. Stir chocolate in bowl set over saucepan of simmering water until melted and smooth.
- Pour onto baking sheet. Using offset spatula, spread chocolate in even layer into 12x9-inch rectangle.
- Sprinkle with nuts.
- Place in freezer until hard, at least 30 minutes. Invert onto work surface. Peel off paper. Coarsely chop.
- Place DO AHEAD: Chocolate-almond bark can be made 2 days ahead. Keep frozen.
- Bring brown sugar, corn syrup, 3 tablespoons water, and butter to boil in heavy medium saucepan, stirring until butter melts and sugar dissolves. Reduce heat to medium and boil until dark brown, stirring occasionally, about 5 minutes. Carefully stir in 1/2 cup cream, vanilla, and salt (mixture will bubble vigorously). Boil 1 minute longer. Cool slightly. DO AHEAD: Sauce can be made 2 days ahead. Cover and chill. Rewarm before serving.
- Using electric mixer, beat 1 1/2 cups cream and 2 tablespoons sugar in medium bowl until peaks form. Spoon decoratively over pie.
- Sprinkle chocolate-almond bark over.
- Cut pie into wedges and serve, passing warm sauce alongside.

Nutrition Facts



Properties

Glycemic Index: 49.39, Glycemic Load: 56.04, Inflammation Score: -10, Nutrition Score: 23.655217253644%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 1156.97kcal (57.85%), Fat: 65.91g (101.4%), Saturated Fat: 37.86g (236.6%), Carbohydrates: 130.1g (43.37%), Net Carbohydrates: 124.05g (45.11%), Sugar: 104.76g (116.39%), Cholesterol: 183.9mg (61.3%), Sodium: 434.13mg (18.88%), Alcohol: 0.17g (100%), Alcohol %: 0.05% (100%), Caffeine: 18.29mg (6.1%), Protein: 14.88g (29.76%), Vitamin A: 6779.62IU (135.59%), Vitamin B2: 0.85mg (49.84%), Phosphorus: 435.69mg (43.57%), Calcium: 429.32mg (42.93%), Manganese: 0.6mg (29.99%), Magnesium: 118.82mg (29.7%), Potassium: 850.97mg (24.31%), Fiber: 6.06g (24.22%), Vitamin E: 3.56mg (23.73%), Copper: 0.46mg (22.98%), Zinc: 3.11mg (20.74%), Iron: 3.6mg (19.99%), Vitamin B5: 1.79mg (17.9%), Vitamin B12: 1.07µg (17.75%), Vitamin B1: 0.2mg (13.03%), Selenium: 9.02µg (12.88%), Vitamin B6: 0.21mg (10.33%), Vitamin D: 1.5µg (10.03%), Vitamin B3: 1.84mg (9.19%), Vitamin K: 9.45µg (9%), Folate: 32.84µg (8.21%), Vitamin C: 3.1mg (3.75%)