



♥ RECIPE

Pumpkin Ice Cream Pie with Nutella

Author: Lindsay *Prep Time:* 30 minutes

Cook Time: 0 minutes *Total Time:* 3 hours 30 minutes

Yield: 12 *Category:* Dessert *Method:* No Bake

Cuisine: American

Description

A fluffy pumpkin ice cream pie filling is flavored with fall spices and poured into a crunchy Oreo cookie crust, then drizzled with Nutella! This indulgent **Pumpkin Ice Cream Pie** is an easy no-bake dessert that's guaranteed to get devoured.

Ingredients

For the Oreo Cookie Crust

- 1 1/2 cups Oreo crumbs (about 15 Oreos)
- 1/4 cup butter, melted

For the Pumpkin Ice Cream Pie Filling

- 8 oz cream cheese, softened
- 1/2 cup sugar
- 3/4 cup canned pureed pumpkin
- 1 1/2 tsp pumpkin pie spice
- 8 oz Cool Whip
- 1/4 cup Nutella

Instructions

Make the Crust

- 1 Crush the Oreos into a fine crumb. I like to use my food processor.
- 2 Mix the Oreo crumbs with the melted butter.
- 3 Press into the bottom of a greased 9 or 10 inch pie pan. Set in the freezer while you make the filling.

Make the Filling & Assemble

- 1 Mix the cream cheese and sugar together with a mixer until smooth.
- 2 Add the canned pumpkin and pumpkin pie spice and mix well.
- 3 Stir in the Cool Whip.
- 4 Pour the filling into the pie crust.
- 5 Heat Nutella in microwave for 15-20 seconds, until pourable. Drizzle on top of pie.
- 6 Allow to freeze completely before serving.

Notes

- i Makes 12-14 slices
- i Store well-covered in the freezer for up to 2 weeks for the best results

Nutrition

Serving Size: 1 Slice **Calories:** 241 **Sugar:** 18.6 g **Sodium:** 94.2 mg **Fat:** 16.4 g
Carbohydrates: 22.7 g **Protein:** 2.2 g **Cholesterol:** 25.8 mg
