

### Frosty Pumpkin Dessert

32 gingersnap cookies, finely chopped (1 1/3 cups crumbs)  
1/4 cup butter, melted  
1 container (1/2 gallon) vanilla ice cream  
2 1/2 cups thawed, cool whip, divided  
1 bag of heath toffee bits  
1 cup solid pumpkin  
1/3 cup packed brown sugar  
1 1/2 tsp of pumpkin pie spice  
1/2 tsp cinnamon

1. Chop cookies (I crushed them in a bag with my meat tenderizer gadget). Melt butter. Stir in crumbs and press firmly onto bottom of a springform pan (Cheesecake pan). Place in freezer.
2. Fold 1/2 of the container of ice cream into 1 cup of the cool whip. Add toffee bits until blended. Spread evenly over crust. Freeze until firm, about an hour.
3. After about 45 minutes, soften the remaining ice cream. Meanwhile, mix pumpkin, brown sugar, and spices. Add ice cream to mixture and blend well. Spread evenly over ice cream layer. Freeze until firm, about 8 hours or overnight.
4. When ready to serve, place dessert in refrigerator for 20 minutes for easier slicing. You can put a few dollops of remaining cool whip around the top outer edge. Run knife around outside of dessert; remove collar from springform pan. Smooth sides with spreader. Garnish each serving with cool whip and sprinkle a small amount of spice blend, if desired.