

### Sugar Hubbard Ice Cream:

3 cups of cooked squash  
1 cup of brown sugar, packed  
2 tsp. cinnamon  
1/2 tsp. ginger  
1/4 tsp. ground cloves  
1 tsp. salt  
1/2 gallon of vanilla ice cream

Take the vanilla ice cream out of the freezer and let it begin to thaw. Place in a mixer bowl and begin to mix. Add each of the ingredients and mix. Don't add a new ingredient until the last has been blended thoroughly. When all of the ingredients have been added and mixed well, refreeze in a container.

### Ways for freeze and then use Sugar Hubbard Ice Cream:

Place into a gingersnap crust or a graham cracker crust and freeze. Serve ice cream pie with a light wafer cookie.

Put some gingersnap or graham cracker crust on the bottom of a cup cake paper, in cup cake tins. Put about 1/2 cup of the ice cream mixture on top of the crust. Then, freeze. Before you serve put a small amount of whipping cream on the top. Yummy.

### Ginger Snap Crust:

Pulverize 3 cups of gingersnaps  
Add 1 cup of melted butter and 2/3 cup of granulated sugar.  
Mix together.  
Press into a pie tin, a spring form pan or a cake/tart pan.

### Graham cracker crumb crust:

3 cups of graham crackers crumbled.  
1/2 cup of melted butter  
1/2 cup of granulated sugar

Mix together and press into a pie tin, a spring form pan or a cake/tart pan.