



***Make-Ahead Tip:** Gingerbread can be made ahead and frozen, tightly covered, for up to 4 months.*

Gingerbread Tumble

PREP: 30 MINUTES

FREEZE: 4 HOURS OR OVERNIGHT

- 1 quart vanilla ice cream, softened
- 2 to 3 teaspoons grated fresh ginger or $\frac{1}{2}$ to 1 teaspoon ground ginger
- 1 14- or 14 $\frac{1}{2}$ -oz. pkg. gingerbread mix or 9x9-inch purchased gingerbread
- 2 cups sugar
- $\frac{3}{4}$ cup butter
- 1 teaspoon ground cinnamon
- 9 small pears, peeled, cored, and halved

1. In a bowl combine softened vanilla ice cream with ginger. Cover and freeze 4 hours or overnight.
2. Prepare and bake gingerbread mix according to package directions using the 9x9x2-inch pan option. Cool. Cut into 1 $\frac{1}{2}$ - to 2-inch chunks.
3. In a 12-inch skillet combine sugar, butter, and cinnamon. Cook and stir over medium-high heat for 3 minutes. Carefully add pears, stirring to coat. Cook and stir an additional 8 to 10 minutes.
4. To assemble, place gingerbread in a 3-quart au gratin dish or oval casserole. Top with scoops of ice cream and pears. Drizzle with half of the sauce in skillet. Pass remaining sauce. Serve immediately. Makes 10 to 12 servings.

**Note: Leave pear stems intact, if desired.*