

## Homemade Butter Pecan Ice Cream Sandwiches: Easy & Decadent Summer Treat

Homemade Butter Pecan Ice Cream Sandwiches



**OVEN**  
**375°F**

**TIME**  
**3-5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cookies:  $\frac{1}{2}$  cup (1 stick) unsalted butter, softened

$\frac{1}{2}$  cup granulated sugar

$\frac{1}{2}$  cup packed light brown sugar

1 large egg

1 tsp vanilla extract

1  $\frac{1}{2}$  cups all-purpose flour

$\frac{1}{2}$  tsp baking soda

... tsp salt

1 cup chopped pecans, lightly toasted

For the Filling: 1  $\frac{1}{2}$  quarts butter pecan ice cream, slightly softened

### DIRECTIONS

1. Prepare Cookie Dough: In a large mixing bowl, using an electric mixer, cream together the  $\frac{1}{2}$  cup softened unsalted butter,  $\frac{1}{2}$  cup granulated sugar, and  $\frac{1}{2}$  cup packed light brown sugar until light and fluffy, about 2-3 minutes. Beat in the 1 large egg and 1 teaspoon vanilla extract until well combined. In a separate medium bowl, whisk together the 1  $\frac{1}{2}$  cups all-purpose flour,  $\frac{1}{2}$  teaspoon baking soda, and ... teaspoon salt. Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Do not overmix. Fold in the 1 cup lightly toasted chopped pecans until evenly distributed. Cover the dough and chill in the refrigerator for at least 30 minutes (or up to an hour). This helps prevent spreading.
2. Bake Cookies: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper. Scoop rounded tablespoons of cookie dough onto the prepared baking sheet, leaving about 2 inches between them. These cookies will be the top and bottom of your sandwiches. Bake for 8-10 minutes, or until the edges are golden brown and the centers are set. The cookies should still be slightly soft when you remove them from the oven. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely. Ensure cookies are completely cool before assembling the sandwiches.
3. Prepare Ice Cream: Take the 1  $\frac{1}{2}$  quarts butter pecan ice cream out of the freezer and let it sit at room temperature for about 10-15 minutes to soften slightly. It should be pliable enough to scoop and spread, but not melted.

4. 4. Assemble Sandwiches: Once the cookies are completely cool, choose two cookies of similar size for each sandwich. Place one cookie, flat side up, on your work surface. Scoop a generous amount of the slightly softened butter pecan ice cream onto the center of the cookie. Use an offset spatula or the back of a spoon to gently spread the ice cream to the edges. Place a second cookie on top, flat side down, and gently press down to create a sandwich. The ice cream will spread to the edges. Smooth the edges of the ice cream with an offset spatula if desired.
5. 5. Freeze & Serve: Place the assembled ice cream sandwiches on a baking sheet lined with parchment paper. Freeze for at least 1-2 hours, or until the ice cream is firm. This ensures they hold their shape. Serve firm and enjoy your homemade Butter Pecan Ice Cream Sandwiches!

## SWAPS & NOTES

**Butter (Cookies):** Use unsalted butter , softened to room temperature, for proper creaming with the sugars.

**Sugars (Cookies):** The combination of granulated and light brown sugar helps create a chewy yet slightly crisp cookie.

**Pecans:** Chopped pecans are essential for butter pecan flavor. Lightly toasting them before adding enhances their nutty flavor.

## TIPS FOR SUCCESS

**Chill Cookie Dough:** Chilling the dough helps prevent the cookies from spreading too much, ensuring a thicker, chewier cookie for the sandwich.

**Don't Overbake Cookies:** Bake just until golden around the edges and set.

Slightly underbaked cookies will be chewier once frozen.

Soften Ice Cream Slightly: This makes it much easier to scoop and spread without damaging the cookies.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-butter-pecan-ice-cream-sandwiches-easy-decadent-summer-treat/>