

Butter Pecan Ice Cream Sandwiches: The Best Homemade Frozen Dessert

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OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Cookies:

- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 large egg
- 1 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1 cup pecans, toasted and chopped

For Assembly:

- 1 quart butter pecan ice cream, slightly softened

Swaps and Notes:

Butter: Make sure your butter is at room temperature. This is crucial for a light, fluffy cookie.

Pecans: Toasting the pecans is a must for this recipe. It brings out their natural flavor and gives them a perfect crunch. You can do this in a dry pan over medium heat for a few minutes until they are fragrant.

Ice Cream: While butter pecan ice cream is the classic choice, you can use any flavor you like. Vanilla, chocolate, or even salted caramel would be delicious.

Flour: All-purpose flour works great here. You can

also use a gluten-free flour blend if you prefer.

Salt: A little bit of salt is crucial for balancing the sweetness. Don't skip it!

Instructions:

Make the Cookies:

Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.

Cream Butter and Sugar: In a large bowl, use a hand mixer or a stand mixer to beat the softened butter, granulated sugar, and brown sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.

Add Eggs and Vanilla: Add the egg and vanilla extract, and beat until well combined.

Combine Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, baking soda, salt, and cinnamon.

Mix: Gradually add the dry ingredients to the butter mixture, mixing on low speed until just combined.

Add Pecans: Gently fold in the toasted and chopped pecans with a spatula.

Bake: Drop rounded tablespoons of dough onto the prepared baking sheet, leaving about 2 inches between each cookie. Bake for 10-12 minutes, or until the edges are golden brown.

Cool: Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Assemble the Ice Cream Sandwiches:

Soften the Ice Cream: Let the butter pecan ice cream sit out for about 5-10 minutes to soften slightly.

Assemble: Place one cooled cookie upside down on a flat surface. Scoop about 1/4 cup of the softened ice cream onto the center of the cookie.

Press and Freeze: Place a second cookie on top and gently press down to create a sandwich. Use a knife or spatula to smooth the ice cream around the edges.

Freeze: Wrap each sandwich in plastic wrap and place them on a baking sheet in the freezer for at least 2 hours, or until they are firm.

Tips for Success:

DIRECTIONS

1. **Make the Cookies::** Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. **Cream : Butter and Sugar:** In a large bowl, use a hand mixer or a stand mixer to beat the softened butter, granulated sugar, and brown sugar on medium-high speed for 3-4 minutes, until the mixture is light and fluffy.
3. **Add : Eggs and Vanilla:** Add the egg and vanilla extract, and beat until well combined.
4. **Combine : Dry Ingredients:** In a separate medium bowl, whisk together the all-purpose flour, baking soda, salt, and cinnamon.
5. **Mix:** Gradually add the dry ingredients to the butter mixture, mixing on low speed until just combined.
6. **Add : Pecans:** Gently fold in the toasted and chopped pecans with a spatula.
7. **Bake:** Drop rounded tablespoons of dough onto the prepared baking sheet, leaving about 2 inches between each cookie. Bake for 10-12 minutes, or until the edges are golden brown.
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9. **Assemble the Ice Cream Sandwiches::** Soften the Ice Cream: Let the butter pecan ice cream sit out for about 5-10 minutes to soften slightly.
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11. Press and : Freeze: Place a second cookie on top and gently press down to create a sandwich. Use a knife or spatula to smooth the ice cream around the edges.
12. Freeze: Wrap each sandwich in plastic wrap and place them on a baking sheet in the freezer for at least 2 hours, or until they are firm.
13. Tips for Success: Don't Overbake the Cookies: You want a slightly soft, chewy cookie for these sandwiches. Remove them from the oven when the edges are just golden brown. They will continue to set as they cool.
14. Freeze : Before Serving: Freezing the assembled sandwiches for at least 2 hours is a crucial step. This ensures the ice cream is firm and the cookies don't get too soft.
15. Use an : Ice Cream Scoop: A large ice cream scoop is a great tool for portioning the ice cream.
16. Toast the : Pecans: Toasting the pecans is a simple step that makes a huge difference in the flavor. Don't skip it!
17. Serving Suggestions and Pairings: These Butter Pecan Ice Cream Sandwiches are a complete dessert on their own. They are the perfect end to a delicious meal or a fun afternoon treat. You can also serve them with a cold glass of milk or a fun, refreshing drink like my This Blueberry Lemonade is My Favorite Refreshing Drink for Sunny Days.
18. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
19. Calories: Approximately 450 per sandwich
20. Protein: 6g
21. Fat: 25g
22. Carbohydrates: 50g
23. This is a rich and decadent treat, so it's best enjoyed as an occasional dessert.
24. Storage and Leftover Tips: This is a fantastic dessert for making ahead and storing. Once the sandwiches are frozen and firm, you can transfer them to an airtight container or a freezer bag. They will keep well in the freezer for up to a month.
25. More Recipes You Will Love: If you're a fan of delicious and simple treats, you'll love some of my other creations. For a no-bake treat that's always a hit, my recipe for This Edible Cookie Dough is My Favorite No-Bake Treat for Late Night Cravings is a lifesaver. For another delicious cookie recipe, you can't go wrong with my These Chocolate Chip Cookie Bites are My Favorite Little Treat to Bake Anytime. And for a classic that's always a winner, my The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot are a must-try.

SWAPS & NOTES

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TIPS FOR SUCCESS

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