

Butter Pecan Ice Cream Recipe: A Creamy and Nutty Homemade Treat

This Butter Pecan Ice Cream recipe stands out for several reasons:



TIME
15 min

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INGREDIENTS

- 1 cup pecans, chopped
- 1/2 cup unsalted butter
- 1 cup brown sugar, packed
- 2 cups heavy cream
- 1 cup whole milk
- 4 large egg yolks
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

DIRECTIONS

- 1. Toast the : Pecans:** In a skillet over medium heat, add the chopped pecans. Toast them for about 5-7 minutes, stirring frequently until they are golden brown and fragrant. This step enhances their flavor and adds a delightful crunch.
- 2. Make the : Butter Pecan Base:** In a saucepan, melt the unsalted butter over medium heat. Once melted, add the brown sugar and stir until it's fully dissolved. This mixture should bubble slightly; let it cook for about 2 minutes before removing it from the heat.
- 3. Prepare the : Custard:** In a separate bowl, whisk together the egg yolks. Gradually add the warm butter and sugar mixture to the egg yolks, whisking constantly to prevent the eggs from scrambling. Return this mixture to the saucepan and cook over low heat until it thickens slightly, about 5-7 minutes.
- 4. Combine : Ingredients:** Remove the saucepan from heat and stir in the heavy cream, whole milk, vanilla extract, and salt. Mix well until everything is combined. Allow the mixture to cool to room temperature.
- 5. Chill the : Mixture:** Once cooled, cover the mixture and refrigerate for at least 4 hours or overnight. Chilling helps develop the flavors and ensures a smoother texture when churning.
- 6. Churn the : Ice Cream:** Pour the chilled mixture into your ice cream maker and churn according to the manufacturer's instructions. In the last few minutes of churning, add the toasted pecans to incorporate them evenly.
- 7. Freeze:** Transfer the churned ice cream to an airtight container and freeze for at least 4 hours or until

firm. This step is crucial for achieving the perfect scoopable texture.

TIPS FOR SUCCESS

Use Fresh Pecans: For the best flavor, use fresh pecans.

If possible, buy them in bulk and store them in the freezer to maintain their freshness.

Experiment with Flavors: Consider adding a splash of bourbon or maple syrup for an extra layer of flavor.

These additions can enhance the overall taste profile of your ice cream.

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

Original recipe: <https://chefmaniac.com/butter-pecan-ice-cream-recipe-a-creamy-and-nutty-homemade-treat/>