

Long Livo

Butter Pecan Ice Cream Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
6 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Base Ice Cream

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] ¾ cup granulated sugar
- [ ] 4 tbsp unsalted butter, melted
- [ ] 1 vanilla bean, split and seeds scraped
- [ ] ¼ tsp salt

Pecan Mix

- [ ] 1 cup pecan halves
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp melted butter for toasting

Instructions

1. Preheat a skillet over medium heat, add pecan halves, brown sugar, and 1 tsp melted butter; toss until glossy and lightly toasted, then spread on a plate to cool.
2. In a saucepan, combine heavy cream, milk, sugar, melted butter, vanilla seeds, and salt; warm gently, stirring until sugar dissolves—do not boil.
3. Remove from heat, let the mixture cool to room temperature, then refrigerate for at least 2 hours (or overnight) to chill thoroughly.
4. If using an ice-cream maker, churn according to manufacturer's directions; otherwise, pour the cold mix into a shallow dish, freeze, and stir vigorously every 30 minutes for 2-3 hours.
5. When the ice cream is thick but still soft, fold in the toasted pecans, then transfer to a freezer-safe container and freeze until firm, about 2 hours.
6. Serve scoops in chilled bowls; for extra flair, drizzle a little melted butter and sprinkle a pinch of sea salt.

Nutrition per serving

340 kcal	4 g	30 g	23 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the pecans are completely cooled before folding them in, or they will melt the ice cream.
- If you prefer a richer custard, whisk 4 egg yolks into the warm cream mixture before chilling.
- For a subtle caramel note, add 1 tbsp caramel sauce during the final fold.