

Butter Pecan Ice Cream

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Rated: ★★★★★

Submitted By: SUSAN
LONG

Prep Time: 10
Minutes

Cook Time: 10
Minutes

Ready In: 45
Minutes

Servings: 16

"Pecans and brown sugar are featured in this simple cooked ice cream."

INGREDIENTS:

| | |
|------------------------|--------------------------------|
| 1/3 cup chopped pecans | 1 1/2 cups half-and-half cream |
| 1 tablespoon butter | 1/2 cup heavy cream |
| 1 cup brown sugar | 1 teaspoon vanilla extract |
| 2 eggs, beaten | |

DIRECTIONS:

1. In a small skillet over medium heat, saute pecans in butter until lightly browned, stirring frequently. Set aside.
2. In a medium saucepan over low heat, stir together brown sugar, eggs and half and half until smooth. Bring to a simmer, stirring occasionally, and cook 2 minutes more. Remove from heat and stir in cream, vanilla and pecans.
3. Pour into ice cream maker and freeze according to manufacturers' directions.

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