

Easy Homemade Butter Pecan Ice Cream (dessert)

Prep: 20 mins.

Freeze: 4 hrs.

Servings: 10

Ingredients

2 c. heavy whipping cream
14 oz. can sweeten condensed milk
1 ½ tsp. vanilla
1 ¼ c. pecan halves
2 T. butter
2 T. brown sugar
Pinch of salt



Instructions

1. In a large skillet, combine butter, brown sugar and pecans over a medium heat and toast for 5 minutes, stirring frequently.
2. Transfer pecan mixture to a parchment lined baking sheet to cool.
3. In a mixing bowl, combine the condensed milk, salt and vanilla. Set aside.
4. Using a standing or hand mixer, mix the heaving whipping cream on a high speed until stiff peaks form. Then gently combine the whipped cream with the sweeten condensed milk mixture until incorporated.
5. Gently fold in the pecans.
6. Pour mixture into a freezer safe container and freeze for at least 4 hours, then enjoy!