

Zucchini Bread Recipes

Buttered Pecan Ice Cream

Creamy homemade buttered pecan ice cream with vanilla, toasted pecans, and a buttery whisper.

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

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup brown sugar
- [ ] 4 tbsp unsalted butter, melted
- [ ] 1 vanilla bean, split and seeds scraped
- [ ] 1/2 tsp fine sea salt

Pecans

- [ ] 1 cup raw pecan halves
- [ ] 1 tbsp butter, melted
- [ ] 1 tsp brown sugar

Instructions

1. Preheat a saucepan over low heat, add melted butter and brown sugar, stir until the sugar dissolves and the mixture is glossy.



2. Whisk in the heavy cream, milk, vanilla seeds, and salt; gently warm the mixture until steam rises, but do not boil.



3. Meanwhile, toast pecans in a dry skillet over medium heat, stirring constantly until golden and fragrant, about 4 minutes. Toss toasted pecans with melted butter and a pinch of brown sugar, then set aside to cool.



4. Cool the custard in an ice bath, then cover and refrigerate for at least 2 hours (or overnight) for best flavor.



5 Churn the chilled custard in your ice cream maker according to manufacturer instructions until thick and creamy.



6 During the last 2 minutes of churning, fold in the toasted pecans gently; then transfer ice cream to a container, smooth the top, and freeze for 4 hours before serving.



Nutrition per serving

340 kcal	5 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra buttery depth, substitute half of the cream with melted butter mixed into the milk.
- If you prefer a sweeter ice cream, increase brown sugar by 2 tablespoons.
- A dash of smoked paprika can add an unexpected warmth—try it sparingly.