

Treasure Barrel

Butter Pecan Ice Cream

Rich butter pecan ice cream with roasted pecans, vanilla, and a velvety base.

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
- [ ] 1/2 cup brown sugar
- [ ] 4 tbsp unsalted butter, melted
- [ ] 1 vanilla bean (or 2 tsp vanilla extract)
- [ ] 1/4 tsp fine sea salt

Pecans

- [ ] 1 cup pecan halves, toasted and coarsely chopped

Instructions

1. In a medium saucepan, combine cream, milk, brown sugar, melted butter, vanilla seeds (or extract), and salt. Warm over medium heat, stirring until sugar dissolves—don’t let it boil.
2. Remove from heat and let the mixture steep for 10 minutes, allowing the vanilla flavor to deepen. strawberry ice uses a similar steeping step.
3. Place the saucepan in an ice bath, stirring occasionally, until the custard is completely chilled, about 20 minutes.
4. Transfer the chilled custard to a shallow container, cover with plastic wrap touching the surface, and freeze for 2 hours.
5. Every 30 minutes, stir vigorously with a whisk or fork to break up ice crystals. When the mixture is thick but still soft, fold in toasted pecans, then let it freeze completely, another 2-3 hours.

Nutrition per serving

310 kcal	4 g	25 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra caramel note, drizzle a little browned butter over the ice cream before serving.
- If you prefer a softer texture, let the ice cream sit at room temperature for 5-10 minutes before scooping.
- A pinch of cinnamon can add a warm spice hint perfect for fall.