

Choco Fever Dream

Butter Pecan Ice Cream Recipe

30 min Prep time	**20 min** Cook time	**50 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 4 large egg yolks
- [ ] 1 tablespoon unsalted butter, melted and cooled
- [ ] 1 vanilla bean, split and seeds scraped

Pecans

- [ ] 1 cup pecan halves
- [ ] 1 tablespoon butter
- [ ] Pinch of sea salt

Instructions

1. In a saucepan, combine cream, milk, and half the sugar; heat gently until steam rises, then remove from heat.
2. Whisk egg yolks with remaining sugar in a bowl; slowly pour the warm cream mixture into the yolks, stirring constantly.
3. Return the custard to the saucepan, add melted butter and vanilla seeds, and cook over low heat, stirring, until it coats the back of a spoon.
4. Strain the custard into a bowl, cool to room temperature, then refrigerate for at least 4 hours or overnight.
5. While the custard chills, toast pecans in a skillet with butter and a pinch of salt until golden; let cool and roughly chop.
6. Churn the chilled custard in an ice-cream maker according to manufacturer’s instructions.
7. In the last few minutes of churning, fold in the toasted pecans gently.
8. Transfer to a freezer-safe container, smooth the top, and freeze for at least one hour before serving.

Nutrition per serving

310 kcal	4 g	26 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is fully cooled before adding to the custard; hot butter can scramble the eggs.
- For extra caramel notes, drizzle a thin ribbon of caramel sauce into the churn just before finishing.
- If you prefer a softer texture, serve the ice cream after 20-30 minutes at room temperature.