

Coconut Pecan Icing

Ingredients

- 6 egg yolks
- 2 cups coconut flakes
- 2 cups pecan pieces
- 1 ½ cups sugar
- 1-12oz evaporated milk
- 1 tsp vanilla
- ¾ cup butter, cubed

Directions

In a heavy bottomed pot, whisk together the sugar and egg yolks. Whisk in the evaporated milk until thoroughly combined. Turn the heat source on to medium heat. Whisk occasionally for 10 minutes. Turn heat up to medium high and add the cubed butter. Once it begins to melt, continue to whisk the ingredients together until it comes to a boil. Whisk for another minute then remove from heat. Stir in the vanilla, pecans and coconut. Allow to cool completely then store in an air tight container. Refrigerate until ready to use.

Pecan Praline Sauce

Ingredients

- 1 cup brown sugar
- ¾ cup heavy cream
- ½ cup pecan pieces
- ½ cup butter, cubed
- ½ tsp vanilla

Directions

Toast the pecans slightly in a non-stick pan over medium high heat. Transfer to a plate. Set aside. Add the butter to the same pan. Stir with a tempered spatula until it begins to brown. Turn the heat source down to medium heat. Stir in the brown sugar and heavy cream. Remove from heat. Add in the pecan pieces and allow to cool completely.

Butter Pecan Ice Cream

Ingredients

- 2 cups heavy cream
- 2 tsp vanilla
- 1 cup buttermilk
- 1 cup pecan pieces
- 1 can sweetened condensed milk
- ¾ cup butter, cubed

Directions

In a small sauce pot, heat the pecans and butter over medium high heat. Once the butter begins to bubble, stir continuously for 30 seconds to bring out the flavor of the pecans. Remove from heat and cool completely. Whip the heavy cream on high (slowly adding in the sugar) until ribbons begin to form. Keep the mixer on while you add in the buttermilk, vanilla, and sweetened condensed milk. Lastly, pour in the butter pecan mixture. Pour the ice cream into a freezer safe container and freeze for a minimum of 4 hours to overnight.