



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## Sweet Potato Pecan Ice Cream

### Ingredients

- 2 lbs sweet potatoes
- 2 cups heavy cream
- 1 cup pecan pieces
- 1 tsp vanilla
- 1-14oz can sweetened condensed milk

### Directions

Place the pecan pieces in a small sauté pan over medium heat. Cook them for about 5 minutes, stirring occasionally so they don't burn. Set it aside.

Randomly pierce the sweet potatoes with a fork several times. Wrap each potato in foil and bake at 400F for 40 minutes. Using a set of tongs, give each potato a little squeeze. If the potato feels soft and baked through remove them with the tongs and set on your stove top to cool for about 10 minutes. Carefully remove the foil and cut a slit in each potato. Allow them to cool completely. Cut the potatoes into large chunks and place in a food processor. Process until smooth or until the peel has broken down into minced size pieces. Set it aside.

Place the heavy cream into the bowl of an electric mixer and whip at medium high speed until soft ribbons begin to form. Add in the sweetened condensed milk, vanilla, and the blended sweet potato. Whip again for about 30 seconds until just combined. Stir in the pecan pieces with a spoon or spatula. Pour the ice cream into a freezer safe container and freeze at least four hours to overnight.