



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Butter Pecan Ice Cream

Ingredients

- 2 cups heavy cream
- 2 tsp vanilla
- 1 cup buttermilk
- 1 cup pecans
- 1-14 oz sweetened condensed milk
- 1/4 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 and slightly brown the butter. Remove from heat and cool completely. In an electric mixer, whip the heavy cream on high, slowly adding in the sugar, until ribbons begin to form. Change the speed setting on the mixer to the lowest setting then add in the buttermilk, vanilla, and sweetened condensed milk. Lastly, stir in the butter pecan mixture. Transfer the ice cream to a freezer safe container. Freeze for a minimum of 4 hours to overnight.