

## Butter Pecan Ice Cream *(no churn)*

12 Servings

- 454 g heavy cream
- 397 g sweetened condensed milk
- 1 tsp vanilla extract
- 2 T butter
- 53 g brown sugar
- 114 g chopped pecans
- ¼ tsp cinnamon



1. In a large bowl, whip **heavy cream** until stiff peaks are achieved, **up to 3 minutes**. Set aside.
2. In a separate bowl, add **sweetened condensed milk** and **vanilla** extract. Stir to combine. Set aside.
3. In a saucepan over medium heat, add **butter** and **brown sugar**.
4. Once melted, add chopped **pecans** and **cinnamon**, stirring to coat. **Cook for 2-3 minutes**, or until pecans begin to look sticky and mixture thickens slightly.
5. Remove from heat and pour **pecans** into **sweetened condensed milk mixture**. Stir to combine.
6. Gently fold **whipped cream** into **sweetened condensed milk mixture** until fully incorporated. The mixture should look fluffy.
7. Pour mixture into a 23x13-cm loaf pan (or any container that will hold 6 C). Cover and **freeze immediately for 4-5 hours or until firm**. Enjoy!