



No-Churn Caramel Candied Pecan Ice Cream



Creamy homemade vanilla ice cream layered with crunchy candied pecans and rich caramel sauce—no ice cream maker needed!

Prep Time: 15 minutes
Freeze Time: 6 hours
Total Time: 6 hours 15 minutes
Yield: About 8 servings



*Sweet
Simple
Seasonal
Always a
Good Idea ♡*



Ingredients

- 2 cups cold heavy whipping cream
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 1/2–1 teaspoon pecan extract, depending on desired flavor
- Pinch of salt
- 1 1/2 cups chopped candied pecans, homemade or store-bought
- 1/2 cup thick caramel sauce, divided

*Good Food
Brings
Warm
Moments ♡*



Instructions

1. Beat the cold heavy whipping cream until stiff peaks form.
2. In a separate bowl, combine the sweetened condensed milk, vanilla extract, pecan extract and salt.
3. Gently fold the whipped cream into the condensed milk mixture until smooth and fluffy.
4. Spread one-third of the mixture into a freezer-safe loaf pan.
5. Top with one-third of the candied pecans and a drizzle of caramel sauce.
6. Repeat the layers twice more, finishing with pecans and caramel.
7. Gently swirl the top with a knife, if desired.
8. Cover tightly and freeze for at least 6 hours or overnight.
9. Let it soften at room temperature for 5–10 minutes before scooping.

Recipe Notes ♡

- No ice cream maker needed!
- Freeze for at least 6 hours (or overnight).
- Let it soften for 5–10 minutes before scooping.



BerMonths Bakes

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