



# Noreen's Kitchen

## No Churn

### Butter Pecan Ice Cream

#### Ingredients

2 cups heavy cream, whipped to stiff peaks	1/4 cup pure maple syrup
1, 14 ounce can sweetened condensed milk	1 teaspoon maple extract
1 1/2 cups pecans, chopped & toasted	1 teaspoon pure vanilla extract
4 tablespoons butter, melted	1/2 teaspoon butter extract/flavor

#### Step by Step Instructions

Combine sweetened condensed milk, maple syrup, butter, nuts and extracts in a large bowl and whisk until well combined.

Fold half of the whipped cream into the milk mixture slowly as to not deflate the whipped cream.

Fold in the remaining whipped cream until well combined.

Pour ice cream mixture into a loaf pan that has been triple lined with plastic wrap, allowing the ends of the wrap to extend over the edges of the pan.

Tap the pan slightly to release any air bubbles.

Cover surface with plastic wrap and seal.

Freeze for at least 6 hours but overnight is best.

Serve and enjoy!

**Enjoy!**