
Maple Pecan Ice Cream

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 cups whipping cream
1 1/2 cups maple syrup
1 tablespoon maple flavoring
2 cups sugar
4 cups milk
3 eggs, well beaten
1/2 cup brandy
pinch salt
1 1/2 cups chopped pecans

In a large saucepan, combine the cream, maple syrup, maple flavoring and sugar. Cook the mixture, stirring, until the sugar has dissolved.

Transfer the mixture to a large bowl. Add the milk, eggs, brandy and salt.

Cover and chill for at least three hours.

On a baking sheet, toast the pecans for 10 minutes at 325 degrees.

Add the pecans to the chilled ice cream mixture.

Freeze in an ice cream freezer.

Yield: 2 1/2 quarts

Dessert

Per Serving (excluding unknown items): 7532 Calories; 433g Fat (52.1% calories from fat); 79g Protein; 816g Carbohydrate; 14g Dietary Fiber; 1748mg Cholesterol; 1006mg Sodium. Exchanges: 2 Grain(Starch); 3 1/2 Lean Meat; 6 Non-Fat Milk; 83 Fat; 48 Other Carbohydrates.